OR ACTIVE YOUNG HOMEMAKERS

MARCH 50¢

American Home

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- Citrus recipes

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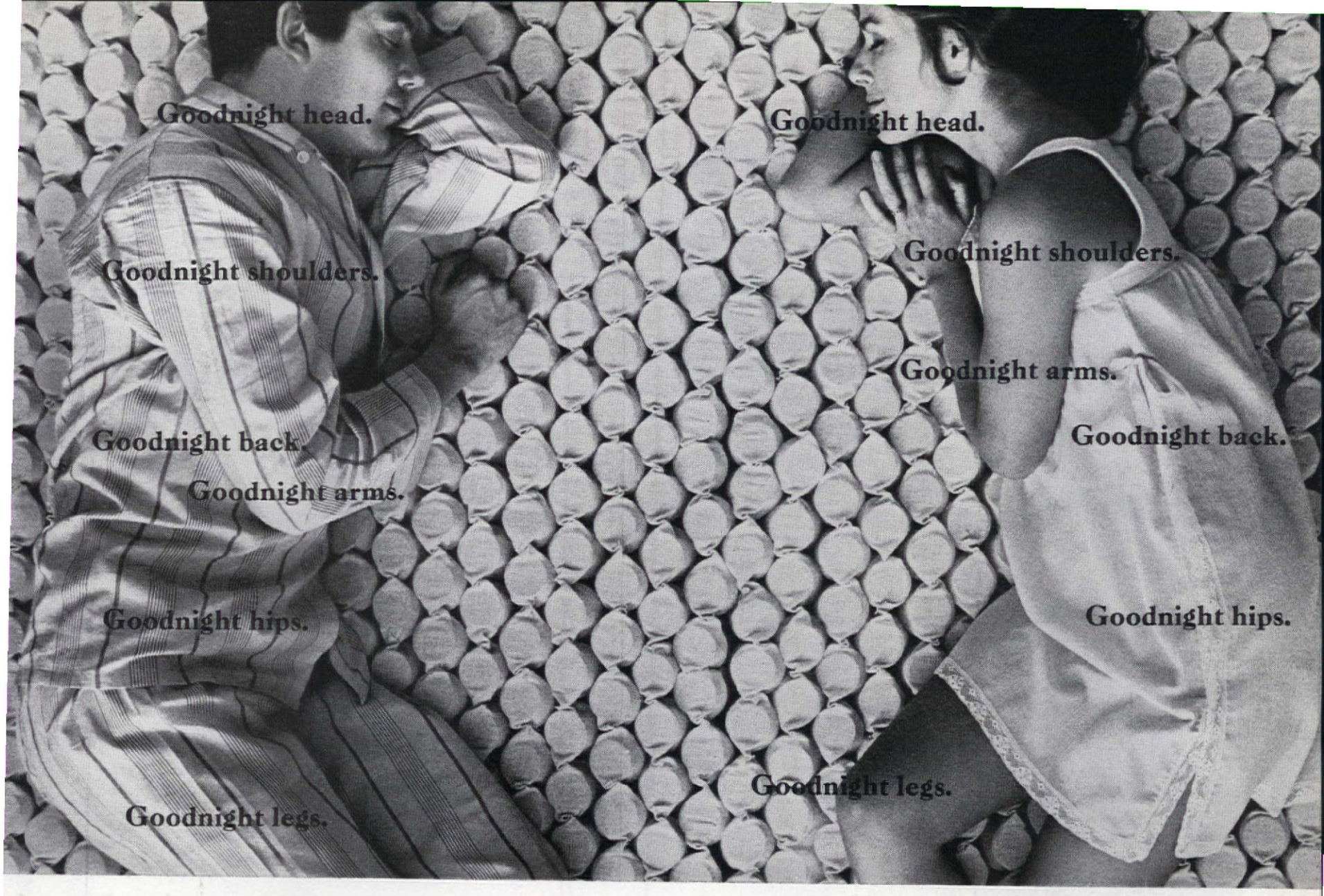

Give every part of your body a good night's sleep.

Getting the most out of a night's sleep together can be a problem. Before you buy your mattress, you should think about how you yourself are put together.

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You're not built that way. You shouldn't have to sleep that way.

There is a mattress that supports you part-for-part the way you're put together: Beautyrest.® Made only by Simmons.

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Try Beautyrest. Give every part of your body a good night's sleep.

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Beautyrest by Simmons

For a free booklet, "How to Buy a Mattress," write Simmons, Merchandise Mart, Chicago, Illinois 60654. Copyright 1968, Simmons Co. Suggested prices start at $79.50, except in Fair Trade states.

FOR ACTIVE YOUNG HOMEMAKERS

MARCH, 1968 VOL. LXXI. NO. 2

American Home

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COVER: Decorating ideas come easy when you've a host of experts on your side. Story on page 47. Photographer: William Maris.

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A funny thing happened on the way to a better banana.

When you already grow the best bananas in the world and try to make them even better, some pretty funny things can happen.

Like that... er, well... thing you see below.

And that's just one of some 800 triangular-shaped, flat-topped, red-skinned, orange-pulped, apple-flavored bananas we've been working with over the past seven years.

Now we're not claiming to be any Luther Burbank of the banana world. But as far as we know, we're practically the only people around who are doing any work to improve the banana.

And it's paying off.

Our bananas today are a far cry from the bananas they were five years ago.

They're meatier. They're plumper. And they've never been sweeter.

The peels are tighter and sleeker.

They have much nicer bloom. Nicer sheen. And a generally all-around better appearance.

Now. If we could only get a banana to juice like an orange. And keep like a coconut. But still taste like a banana.

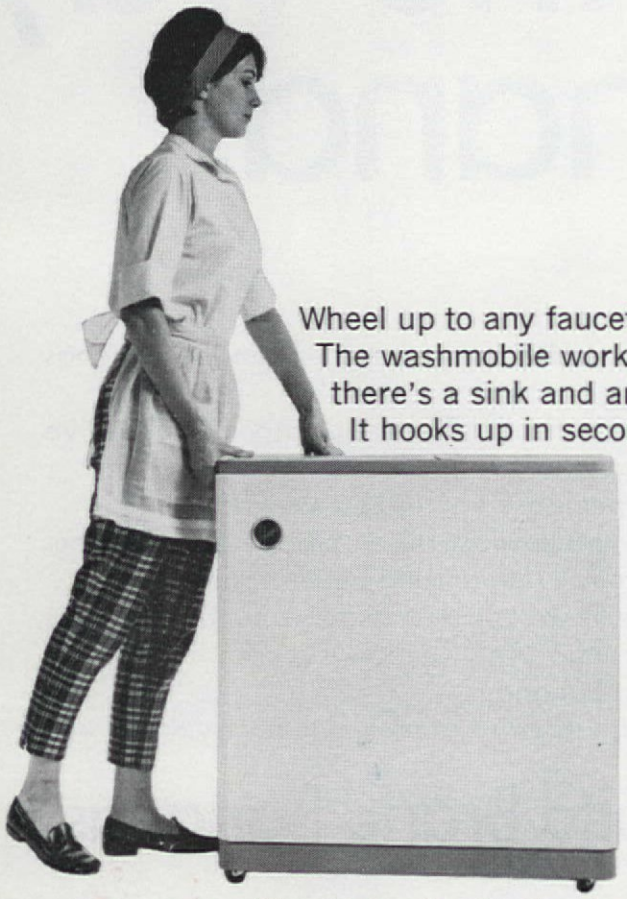
Well, you can't knock a guy for trying.

Chiquita® Brand Bananas.

Chiquita is a registered trademark of United Fruit Company

Hoover invents the washmobile.

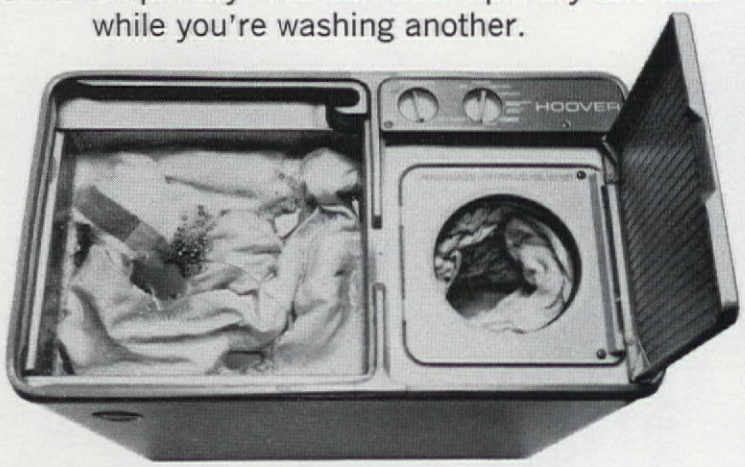
It's like a compact car. But for clothes.



Wheel up to any faucet. The washmobile works wherever there's a sink and an outlet. It hooks up in seconds. And hides away in a closet when company comes.

It's just 30″ wide by 17″ deep. Ideal for anyone who thought they didn't have room for a washer before. And it's fast.

The washmobile does a family-size load in 6 minutes. 4 to wash. 2 to spin dry. You can even spin-dry one load while you're washing another.



But what does Hoover know about washing clothes?

A lot more than you'd imagine. In fact, Hoover is one of the world's largest selling brands of washers. We've made and sold over 7 million since 1945.

So go to your Hoover Dealer and see our Spin-Drying Washer in action. Once you see how clean it gets clothes, we bet you'll drive one home.

HOOVER

DIAMOND JUBILEE
1908-1968

DEAR READER

We started out to write a few unkind words about March and then we remembered! We remembered that since October we have been looking forward to March because sometime during this month the bulbs we planted last fall should begin to pop from the ground, and when they do we will be very happy. The thought has now occurred that while none of us can control everything that happens to us in this world, there are many things that we can do today to give us pleasure tomorrow, or the day after tomorrow, and the day after that. The dedicated gardener seems to have learned this lesson better than most of us. He always seems busy doing something with the earth and plants that next month, or next season, or next year will bring him joy. And the gardener's joy is usually double because he seems to get as much pleasure in the doing as in the final result of his efforts. Maybe more of us should copy this approach of our gardening friends and do a little planting now to insure our share of tomorrow's pleasures. In short, to take positive action and not leave our future happiness completely to chance. For example, the skills and techniques we learn today, whether they involve cooking, crafts, or any other new interests, can give us much happiness in the days and years to come. The plans we make today for a new house, for remodeling or redecorating an existing one can, as they are executed in the months to come, bring pleasure and comfort to ourselves and to our families. The acquaintances we make today can become our dear friends of tomorrow. Perhaps we put too much emphasis on the word "now." We want something or we want to do something and the sooner we get it the better. This is a perfectly fine approach in many areas where there is no point in putting off until tomorrow. But we should also keep in mind that if we achieve everything we want immediately, we lose the pleasure of anticipation. We lose the fun of having something to look forward to. When we operate on a day-to-day basis, without any plan whatsoever, there is no guarantee that something nice will happen in the future. If you want an apple right now, the one picked up at the market is delicious, but it will have a different taste than the first you pick from your own tree, planted some years ago, and flavored with all that juice of anticipation.

HUBBARD COBB
EDITOR

Enter the $100,000 Quaker Healthy Family Sweepstakes

And see how my family of Quaker cereals has grown!

From Quaker Oats, America's #1 cereal, has come this delicious, nourishing array of cereals by Quaker. Cereals for the entire family, from tots to grandpa. In fact, with eleven great Quaker cereals to choose from, there's a delicious way to start the day for everyone!

Enter now. It's easy! Over 2500 chances to win! Here's all you do: see which of the Quaker cereals you've never used. From those, choose the one you'd most like to try.

We suspect you may not realize that Quaker makes such a large variety of cereals. Large enough to please everyone's taste. All packed with body-building nourishment and all delicious. That's why we want you to look over our whole array. It might just persuade you to try a new Quaker cereal tomorrow morning!

So, here we go. Take a careful look at the ten Quaker cereals pictured above. Then, using the entry blank below, check the cereal you'd most like to try. No purchase required.

1 First Prize:
1968 Ford Country Squire Station Wagon with Automatic Transmission, Radio, Heater and Whitewall Tires PLUS $2500 Cash.

500 Fourth Prizes:
Westinghouse Radio Home Intercom Systems.

25 Second Prizes:
Kitchenful of Westinghouse appliances — Refrigerator-Freezer, Continental Range, Twin Washer and Dryer, and Dishwasher.

750 Fifth Prizes:
Polaroid Swinger Cameras.

250 Third Prizes:
17-Jewel Hamilton Watches — shock-resistant, anti-magnetic, unbreakable mainspring. Choice of Lady's "Eileen," or Man's "Andrew."

1000 Sixth Prizes:
Rand McNally Imperial World Atlases.

Sweepstakes Rules: 1. To be eligible for the sweepstakes drawing, simply check to see which of the Quaker cereals you've never used. From those, choose the one you'd most like to try.

2. Use the entry blank on the right. Send your name and address together with a boxtop from any package of Instant Quaker Oatmeal, Diet Frosted Wheat Puffs, Diet Frosted Rice Puffs, Cap'n Crunch, Quisp, Quake, Quaker Life, Quaker Puffed Wheat, Quaker Puffed Rice, or Quaker Shredded Wheat; or, send your name and address with the words "Quaker Cereals" hand printed on a plain 3" x 5" sheet of paper. No purchase is required.

3. Enter as often as you like. Each entry must be mailed in a separate envelope. Mail entries to Quaker Healthy Family Sweepstakes, P. O. Box 910, Westport, Connecticut 06880.

4. Winners will be chosen at a random drawing conducted by an independent organization. The decision of this judging organization will be final. Only one winner per family.

5. Entries must be postmarked no later than September 30, 1968, and received no later than October 16, 1968.

6. Sweepstakes is open to residents of the United States only. Employees of The Quaker Oats Company, its advertising agencies and contest judging organization are not eligible for this sweepstakes. Offer void where prohibited by law.

7. Winners will be notified by mail approximately 30 days after the final drawing. For a list of prize winners, send separate, stamped, self-addressed envelope to Winners List, The Quaker Oats Co., Room 345, Merchandise Mart Plaza, Chicago, Illinois 60654. Do not include it with your official entry.

ENTRY BLANK

TO: Quaker Healthy Family Sweepstakes
P. O. Box 910, Westport, Connecticut 06880

Of the Quaker cereals I have never used, I would most like to try the cereal checked below:

- ☐ Instant Quaker Oatmeal
- ☐ Diet Frosted Wheat Puffs
- ☐ Diet Frosted Rice Puffs
- ☐ Cap'n Crunch
- ☐ Quaker Shredded Wheat
- ☐ Quisp
- ☐ Quake
- ☐ Quaker Life
- ☐ Quaker Puffed Wheat
- ☐ Quaker Puffed Rice

Important: You're still eligible for the Quaker Family Sweepstakes even if you've already tried all of the Quaker cereals. Everyone can qualify. No purchase is required. Just send in this entry blank with either of the following:

1. A boxtop from any of the Quaker cereals listed. (We hope it'll be one you've never tried but of course it doesn't have to be.) Or

2. A 3" x 5" sheet of paper on which you have printed the words "Quaker Cereals."

My name _____

Address _____
(Number and street)

City _____ **State** _____ **Zip** _____

AH

Do you know why to buy which?

Probably not.

Which isn't so bad. But it's not so good, either.

There's not too much you have to know. But you have to know it.

Vinyl sheet flooring comes in a wider range of patterns than tile. And often has cushioning. But it's more expensive and should be installed by an expert.

Vinyl asbestos tile, contrary to popular opinion, is less expensive. But it's more durable. And, though a professional job may look better, just about anyone (your husband) can install it.

Besides the right floor, we'd like to see you pick a beautiful one.

So take a look.

The tile is called Quadrangle. And we think you'll agree it looks anything but economical.

The sheet vinyl is Mexican Agate. And, like all our sheet vinyl patterns, it's made the way many of the finest reproductions of art are made. A process called gravure. (Instead of the usual way of making a pattern by compressing vinyl particles together.) Which is why it looks just like the agate floor we photographed in Mexico.

You can see our sizable selection of vinyl floors at your Ruberoid dealer. See the Yellow Pages, under "Floors."

You'll find that we can offer you more than a choice between tile and sheet vinyl. We can offer you a beautiful choice. For literature, write GAF Floor Products Division, 733 Third Ave., New York, N.Y. 10017.

gaf Ruberoid

We make beautiful vinyl floors.

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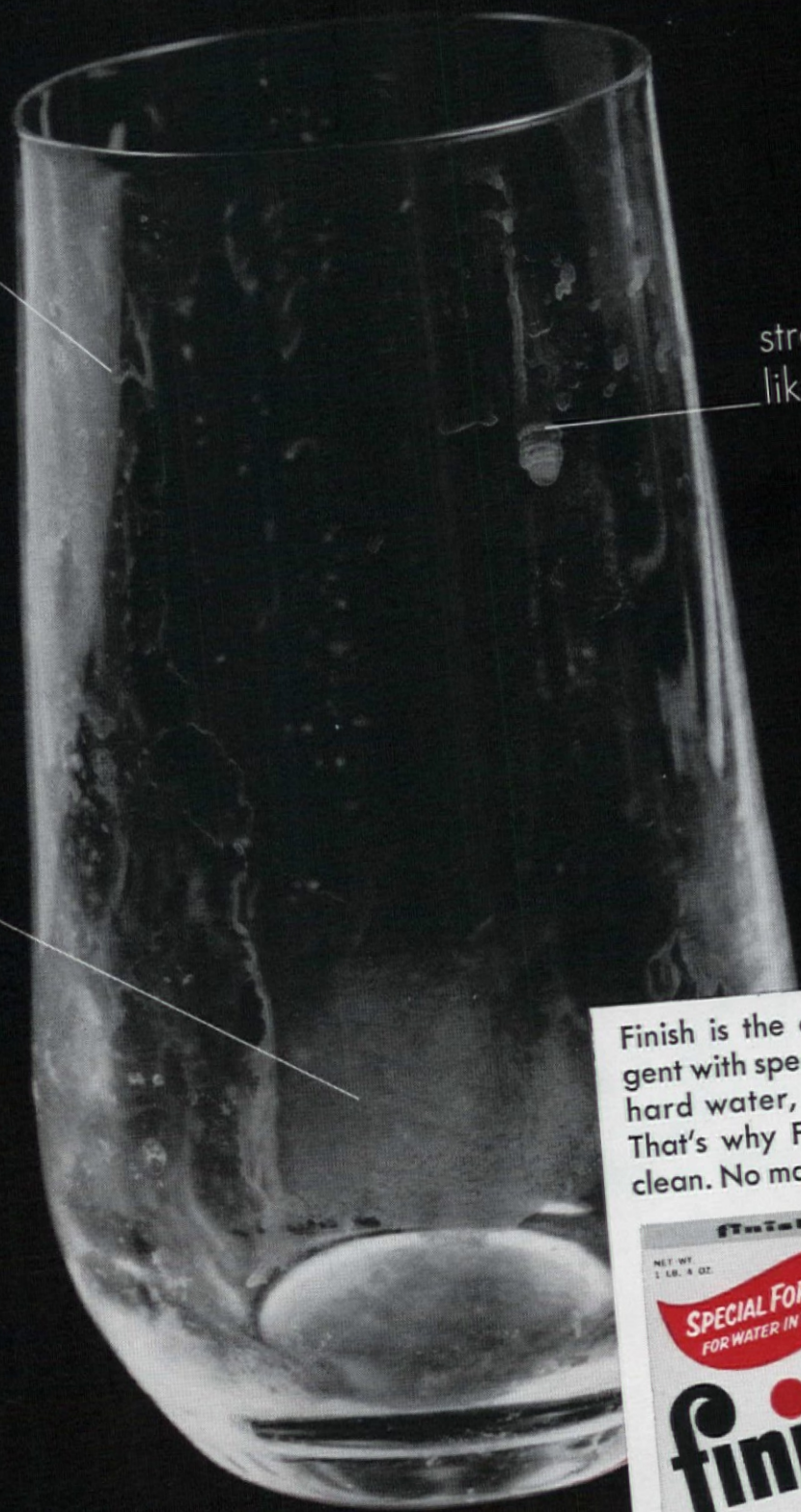
Your water is causing your dishwashing problems.

ONLY FINISH MAKES A SPECIAL DISHWASHER DETERGENT FOR YOUR WATER.



Actual unretouched photograph of what water can do to a glass.

Finish is the only automatic dishwasher detergent with special formulas for extra-hard water, hard water, medium-hard water, soft water. That's why Finish gets your glasses spotlessly clean. No matter where you live.

Your water affects the results you get from your dishwasher. It can leave spots, streaks, dulling film. Finish is the only dishwasher detergent that has different formulas for water problems in different areas. Only Finish matches its formula to your water. Nobody else bothers. Why do we bother? Try Finish and see how spotlessly clean your glasses, dishes and silver can be. Your grocer has the right Finish formula for your area.

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By JEANNE LAMB O'NEILL

THE QUEEN OF JUNK

ou can have the Parke-Bernet Gal-
ries. You can have Antique Row.
ive me a nice, dirty, smelly junk
hop any day. Give me Bill's Bargain
arne, Pete's Pickin's, Jane's Junque
hop, the Swap Shop, the Wot-Not
hoppe, and Serendipity Cellar—not
mention the Salvation Army,
oodwill, and Veterans' stores—and,
h rapture unconfined, the South
lorwalk Wrecking Company.

Antiquing scares me to death. You
ave to know what you're looking
or. You have to know your finishes
nd periods and hallmarks. You have
know your dealer. Most of all, you
ave to know a nice, friendly banker.
ut junking—that's different. All you
ave to know is how to get to the
vrong side of town and how to fit a
en-foot sideboard into a pint-size
olkswagen. Of course, all you want
re the carved legs or the hardware
ut you still have to lug the whole
arcass home

The main difference between antiquing and junking is money. It's possible to go broke junking, but it's not easy. Last week I went junking from ten o'clock in the morning till five o'clock at night and came home with change from a ten-dollar bill. Not only did I get a whole day's worth of thrills and excitement for my money, but I also got a rocking chair, a table, two lamps, ten dessert plates, a teacup, a four-piece china place setting, a cake plate, a needle flower holder, a picnic basket, and a hot corned beef sandwich on rye with a pickle. At those prices, who needs to know what I want with a four-piece place setting anyway?

That's the beauty of junking. If you come home with a $300 Queen Anne chair from an antique shop, you'd better know why. But if you come home with a 50c miniature washboard, what's it to anyone whether it's to wash with, to hang, or to plant ivy in? Actually, the clever junker knows the minute she spots a find what its future will be. She's going to cover the silly picture on the whatnot box with fabric to match her curtains and hang it in the powder room. She's going to paint the little old barrel trunk pink and give it to her daughter for a sweater chest. She's not going to mount all her souvenir matchbook covers in a frame, after all —she's going to glue them on that beatup old game table. But the true junker will buy any beautiful piece of junk and figure out what to do with it later. A true junker would never ask another junker foolish questions like why she wants a thing like that, whether she really needs it, or even what it's supposed to be. As a matter of fact, a junker's wildest hope is to find something that nobody but nobody knows what it is.

That's what makes junking such a jolly, sociable sport. I wouldn't dream of going junking alone. For one thing, my husband wouldn't let me—even in my shabbiest, churchmousiest, bargain-hunting duds and with all the car doors locked. But junking isn't like antiquing, where lifetime friendships may bite the dust in a dispute over who saw the little salt-and-peppers first. There's plenty of junk for everyone and it's each to her own.

But you can't go junking with just anyone. Some friends don't like dirt. Some friends don't like to wear old clothes. Some friends think a junking junket is one-half junking and one-half fancy-lunching. Your best bet for serious junking is that pretty little eyelash-batting bit of fluff from Atlanta, Georgia. Fragile, fastidious Southern girls always know the dirtiest, hair-curlingest secondhand dumps in town—and they get the trunk loaded without lifting a polished pinky.

The only trouble with junking is knowing when to stop. The time to stop is in plenty of time to get home and unload the car before your husband gets home. Husbands have no imagination. Husbands will tell you they've seen better junk out on the curb on garbage day. The time to show a husband your precious treasures is after, not before. Otherwise, you'll be back at the Goodwill next week—buying back the same beautiful junk you brought home today.

Actually a man would be a fool to discourage a wife from junking. I've only just begun to junk and already I've saved John a fortune. I can't stand shiny new department-store merchandise. I'm bored stiff by beguiling newspaper ads. Who needs insipid, unused, firsthand goods when there's all of junkland to roam?

If only other people wouldn't start junking too—driving up in shiny cars and driving up the prices. Oh well, on to grimier pastures.

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By Dorothy Lambert Brightbill

MAKE AN ALBUM QUILT

Photographer: James Belfon

Your eyes are deceiving you. This warm, old-fashioned album quilt looks like calico appliqué but it is cross-stitched. When quilts such as this one were first made, each block was sewn by a friend—so the name *album* was born. (In some areas they are called Friendship quilts.)

Ours appears complicated because of the marvelous detail, but you'll find it's as easy to do as any cross-stitch pattern can be. The motifs are stamped on fine white percale in sizes listed at right. A kit for embroidery floss (only in colors shown) with directions and a quilt backing are also available.

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DECORATING NEWSLETTER

IT'S NEVER TOO EARLY to start shaping children's tastes. But hav you ever tried to find really well-designed children's furniture? An when it comes to wall decorations, you might as well give up befo starting—they're that saccharine. That's why we were overjoyed t discover what appeared to be three new children's books an turned out to be a trio of whimsically delightful wall borders. Lion land, Birdland, and Storyland are the work of artist John Burning ham, published by George Braziller. They're eight feet long, co $2.50 each, and can be applied with thinned wallpaper paste. Whi we're slightly gaga about them all, our favorite of the moment Lionland, inhabited by a pride of fat-faced, chubby-eared lion with paintbrush tails. The colors are wonderful, too—exciting red warm greens, and golds. No namby-pamby pinks for today's youn

NEWTRALS—that's our new name for the neutrals—the grays, beige caramels, camels, whites, and all those other fascinating off-shade that are coming up over the horizon. Gray in particular is slated t win the big popularity contest. If the mere mention of gray send shivers down your spine, as it did ours, relax. It's no longer the gri old gray that kept disastrous company with wine and hunter gree but a whole new prospect of grays: light silvery ones, platinu grays, deep charcoal grays (like banker's flannel), and very distin guished grays shot with white. Common denominator of all thes grays is that they're pure, no nasty leaning toward the pinks, pu ples, or faded yellows. And this makes it marvelously easy to com bine them with all those other Newtrals. Where will you find th Newtrals? Mainly in upholstery and drapery fabrics, but we thin the carpet mills will soon follow suit with their own versions.

If you're planning to do a room in the Newtrals, you must b aware of texture. Without texture contrast a Newtral scheme lack something—it just won't look right. So think in terms of neutr colors but don't forget texture. Play velvet against metal, leathe against wood for texture and contrast.

RUGGED is the word for what's new in upholstery—leather, real o fake, is the thing. For a real knockout we recommend a huge s baritic sofa, like the one O. B. Solie designed for Flair. It's covere in a thick, luxurious suede, and is belted, buckled, and zippere with the biggest, flashiest industrial zippers.

At Atelier International they've got the world's squashie chairs—leather covered of course—that resemble a big stack of pi lows held together with belts. Less expensive are Founders' ne open-arm chairs with suede pillows.

If you're thinking of covering your dear old sofa or several chair think leather too. If it will take too big a bite out of your decoratin budget, then think vinyl. The latest vinyls are glove soft and len themselves to fashionable button tufting.

Rugged also stands for the men's-wear look in upholstery fabric for chevrons and plaids in fabrics of Vectra, an olefin fiber that go its start in life as indoor-outdoor carpeting, by Quaker Mills. An rugged also means super houndstooth checks (yes, they're st going strong) by Cohama in Newtral beige and black.

A NEEDLEWORKER'S DREAM COME TRUE: Yarns in a myriad o wild-flower colors, gold and silver threads in endless variet cloths and canvases, needles, hooks, and frames, readily availab from the Nantucket Needlery Retail Stores on Nantucket Islan Massachusetts, and in New York City; or by mail order from the extensive catalog ($1). Designs are fresh and colors exciting. F those who are tempted to try needlework but are shy about it, Home Study Course will be offered for all types of embroider

Vera D. Haller

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YOUR COMMUNITY: IS IT A GIANT LITTERBUG?

By EDWARD D. FALES JR.

Out of the smelly garbage crisis that now faces you and the nation may come some good. One of these days, if some new ideas are adapted, you may say good-bye forever to the noisy, hard-to-wash garbage can that gets smashed the day it arrives.

Instead of cans, which breed flies and need scrubbing, a few towns like Stamford, Connecticut, are trying something new. In your backyard you have a neat metal cabinet with a lift top. Inside is a tough, nonbreakable bag liner, ready for garbage. Usually it's a gift from the town, paid for in trash-collection savings.

When the garbage man comes around he (quietly) lifts out the filled bag, ties it shut—then drops a new bag into the cabinet. He carries the filled bag—which is about 3½ feet tall—to his truck. (Even this is quiet.) All he does is pile sacks on a common flatbed truck. No longer will he come around in those "nerve-grinder" trucks that make nights hideous and spoil sleep for millions.

Also, in the not too far off future you may be making fewer trips to your backyard (or incinerator) with armfuls of trash. What little garbage you have you will merely stuff down a pipe. Then you will turn on a squirt of water, and the garbage will be flushed away through special town garbage pipes to fertilize farms.

And instead of the thousands of disgraceful trash dumps that now blight our land, self-respecting communities will have small factories that pound and grind household waste into soil and perhaps turn some of it into useful new building materials. If big enough grinders are built, even old sofas and bikes will come out in small white bits looking like so much wedding confetti!

A NATIONAL "SOLID WASTE" PROGRAM

With the help of able scientists of the United States Public Health Service, vast improvements are about to change our whole messy garbage picture. And they can't come too soon. For suddenly we are face-to-face with the first really dangerous crisis to come out of the population explosion: a garbage and trash explosion. We're beginning, almost literally, to choke on the stuff. Trash is overflowing into our streams and fields and woods. It is spilled on our lawns and lies in our gutters. And several communities recently have faced severe health emergencies caused by garbage accumulation—with fears of hepatitis and typhoid.

As a result, Congress and the Public Health Service are sparking a vast, national "solid waste" program. Grants are being given to towns and scientists to find new and better ways to get rid of all the waste. One university is even beginning to train PhDs in garbage disposal.

BUT THE BATTLE IS REALLY JUST BEGINNING

Does this mean we've muted the garbage explosion? Not by a long shot. In fact, experts say that because we have neglected the problem too long we are already on a "collision course with disaster."

In some towns lately, strikes and a shortage of funds and places to dump have made it almost impossible to collect all the waste now flowing from homes. Garbage recently lay piled for days in the streets of strikebound New York City and York, Pennsylvania. Some cities, no longer able to handle all the trash, have opened "Dump-it-yourself" dumps. From proud places like Santa Ana, California, and Denver come complaints of unsightly trash in vacant lots.

San Francisco had to face the problem when indignant citizens of nearby Brisbane, California, decided they at last had had enough of the San Francisco trash. For years the beautiful city on the Golden Gate had shamelessly dumped its garbage in its own famous bay—but at Brisbane! Recently Brisbane got a court order stopping the smelly trucks at the town line. The result in surprised San Francisco was akin to panic. Cried one official, "What do we do now? Shoot it to the moon?"

Having polluted our land, its waters, and even its mountain canyons with garbage, we *may* some day, with our usual contempt for the beautiful, use the moon as our dumping ground. But meanwhile someone in Boston has thought of an idea almost as bad: A garbage ship that will haul refuse out into the Atlantic Ocean and burn it there—thus polluting both the seas and our last great reservoir of pure air. This might not be so bad if only Boston did it, but if it works there it may become a habit in New York, London, Rio, Tokyo, and a thousand seashore communities.

THE GARBAGE-TRAIN IDEA

Even more imaginative is the "cure" proposed in fashionable Westchester County, New York. There a special "garbage train" is to sneak into the town each midnight, load Westchester's refuse into freight cars, and haul it away by dawn. But where will the train go with all its smelly cargo? The answer, as reported in the newspapers, sounded wonderfully easy: "Maybe 200 miles away. Maybe even beyond Albany, New York."

Not so many years ago this might have been all right. There were great open spaces "beyond Albany, New York." But today, as all over America, the open spaces are filling up with new houses, towns, shopping centers. And they have their own garbage problems without taking on Westchester's.

The argument is that the new-style dumps, pleasantly dubbed "sanitary landfills," aren't as bad as the old dumps. In landfills, garbage and trash are no longer piled and burned. They're leveled off and buried, each day, under six inches of clean dirt. This then is rolled down hard. The dump soon resembles a big club sandwich—layers of garbage between layers of earth. The trouble is, all too often it just doesn't work. Running a landfill takes money—lots more than most towns want to spend. Operators get careless. In spite of rules against burning, people burn trash anyhow. And the trash blows before it can be covered. Near Binghamton, New York, after every windy day trees are hung with bread wrappers blown from a "sanitary landfill."

But the garbage-train idea has also caught the interest of Philadelphia, San Francisco, and New York City. They too may try it. Where will they send *their* garbage? San Francisco's idea is to train it "out into the desert and bury it." So having filled many of its canyons with garbage and junk cars, the West will now start polluting its deserts. Philadelphia and New York City plan to run *their* trains 200 miles or so into Pennsylvania where they will use garbage to fill strip mines. (continued)

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PACKAGING PLAGUE

Almost all the communities you can name are stuck with serious dump problems. The trouble is not only garbage and trash, it's packaging. With today's incredible volume of packaging, your house is tossing out twice as much as ever before. And this is going to get worse before it gets better. This year alone we will toss out 48 billion metal cans and 26 billion bottles and jars. In 10 years, allowing for "growth," we will have to find places to throw one trillion more bottles and cans, and that alone is going to take a bit of space. Putting it another way, a few years ago the average family tossed out 10 pounds of waste a day. Today it's 25 pounds and bulkier than ever. And much of it now is indestructible. It no longer rots or flattens out. In a few years the family toss-out will be 60 pounds daily!

BURNING

There are several things we are now doing about all this waste—most of them wrong. For instance, we try to burn it. Each day a hundred thousand pillars of smoke rise from U.S. dumps, and each night the land is lighted by a hundred thousand pillars of fire. Burning does cut the *apparent volume* of waste in half. But this is deceptive. What really happens is we just shoot the other half into the air as smoke, dust, and fumes!

In fact, U.S. Public Health experts now say our chief dumping ground for trash is no longer the land but the *skies*. The danger is we haven't got much clean sky left. Fires in the Kenilworth dump at Washington, D.C., pollute the skies as far away as Bangor, Maine. Dump smoke from Colorado hangs over Indiana. Smoke from California plagues Colorado. And so on.

Furthermore, dump fires burn only *part* of the trash, leaving vast amounts still decaying to attract rats. So ordinary burning certainly isn't the answer.

HIGH-TEMPERATURE BURNING

A good deal better is extra-hot burning, in special, costly incinerators. This gets rid of more waste, throws out relatively little smoke. In addition, the heat can be put to use. New York City may use it to generate electricity. Hempstead, Long Island, may use it to reclaim pure water from salt sea water.

But even this won't dispose of bulky trash such as old metal roofing or old stoves. And hot fumes—chemicals—still go up to pollute the overburdened atmosphere. Also the cost is such that only large cities can afford it.

ISLAND-MAKING

We could ship our trash to collection points for building islands in our lakes and oceans. (Underwater reefs already are being built of junk cars.) New York City may build a trash island a mile long in its Lower Bay. But here again pollution begins. Contamination is sure to seep into the water, garbage will float away (or be blown into the water by winds). Storms sweeping over half-built islands would raise havoc.

LANDFILLS

Those sanitary landfills previously mentioned have excellent possibilities—but only in the right places.

The right places are in dry climates, as around Los Angeles, where there is little rain, no dangerous under-

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ground drainage, and no homes nearby. In such places sanitary fills work well and can even be made to look fairly well (from a distance). The ground will continue to settle for many years, but even so, it can be planted, turned into parks, golf courses, or public forests, and used for light construction later.

In the wrong place (and when cheaply managed), experts say a sanitary fill can be as dangerous as an open dump. The wrong place is in any area that has quite a bit of rain, a relatively high water table, or underground streams into which the contamination will drain for years.

COMPOSTING AND SALVAGE

Composting—or turning refuse into organic manure by bacterial process—is not terribly expensive and can be a fairly clean, odorless process. But it leaves large amounts of unusable iron, crockery, lumber, and other trash still in the dump. For this reason composting is being done in places like Norman, Oklahoma, and San Fernando, California, in conjunction with special salvage processes. These sort out the trash and return part to industrial reuse. By such means, tars, oils, and acids can be recovered. Gases can be collected and burned to make heat and electricity.

Also in California one company has found it can turn rubbish into building blocks and attractive tiles. Highway construction materials also can be made, and even cattle fodder (which contains a large amount of paper). Glass can be extracted, melted, and used in new glass. Iron and other metals, too, can be similarly recycled back to industry.

But, with or without such salvage methods, one trouble with composting is what do you do with all that compost when you get it?

In Europe this is no problem, because there's a big demand for compost for farms and gardens. But the U.S. demand is limited as yet.

THE NEW "POUNDERS AND GRINDERS"

In this connection a new French process now under test by the U.S. Public Health Service in Madison, Wisconsin, may be useful. In Madison, quantities of garbage and trash are delivered to a tough little machine that pounds and chews it to inoffensive bits.

What comes out is astonishing. The machine growls and grinds out a new kind of soil—clean little yellow-white flakes that look like oatmeal or confetti. No trace of food can be found—no trace of anything.

Here then, at last, is a clean residue that can be used for landfill and possibly even for construction materials.

Unfortunately, the Madison machine, called a Heil-Gondard, prefers to reject anything that is larger than small logs.

But an even bigger Gondard machine is in use in Montreal. And it seems obvious that what is needed now is *monster* grit-producing machines that can take *all* our waste, smash it to fine bits, and return *all* of it to the soil.

And it is to such back-to-the-soil machines that all those midnight garbage trains should run—not to land-polluting dumps in New York, California, or anywhere else! From now on, one can only conclude, the old-fashioned dumping concept should be phased out.

The cost? Very great. But the cost of *not* abandoning ugly dumps—and *not* building such machines—will be many times greater.

A COMMUNITY GARDEN FOR CHILDREN

By Walter Kempthorne

"Hey you guys, Mrs. Mop-Head says my carrots are the greatest!" It's harvest time at the Jurupa Mountains Cultural Center in Riverside, California. Excitement runs high as a bumper yield of vegetables are gathered in heaping barrows and baskets. Bringing in the communal crop are the fledgling gardeners who farmed it—all members of the center's children's garden class, and all between 8 and 12 years old. For 11 weeks they had shared the mixed pains and pleasures of sowing, watering, weeding, protecting, and studying their individual 8x10-foot plots of radishes, corn, tomatoes, beans, and other easy-to-grow vegetables. Now at last harvest day is here—and a 15-inch zucchini is its own reward.

The center's executive director, Mrs. Ruth Kirkby, decided three years ago that a garden class specifically for children would be an enjoyable and satisfying way for them to get to know and appreciate the wonderworld of plant growth—by digging their hands in the earth, by cultivating their own plants, by experiencing firsthand what farming means. And to those children who knew only the streets of the city, this program offered their first direct contact with the fertile soil.

As a community service the Riverside Press publicized the program at its inception, and from a projected class of 30 enrollment soon doubled. Registration determined the quantity of garden and classroom materials that would be required. Except for the guidance of instructor Robert Whitsell and teen-age unit leaders, from planting to harvest, the crop was entirely the children's own.

(continued on page 116)

"It's a dream... but, oh, what a nightmare with our small bedroom!"

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By CONSTANCE BARTEL

PRETTIEST COMPLEXION YOU CAN BUY

Today's way to a smooth face, prettily tinted with just the right shade to show off your eyes and hair, could not be simpler. You buy your complexion in the form of a very cagily chosen foundation.

Are you still whipping out your pressed-powder compact and letting it go at that? It's possible that you could not do better. Pressed powder with built-in foundation is a great invention, and all that many women need. On the other hand, one of the many other types of foundation (also called makeup, makeup base, or powder base) might be more flattering and offer side benefits too.

So our purpose here is to jog you into considering all the choices available. Your makeup foundation can be liquid (Tussy's Realgirl Liquid Makeup); cream in a jar (Jacqueline Cochran's Flowing Velvet Creme Opaline Makeup); cream in a tube (Avon's Tone 'N' Tint); a cake to be applied with a wet sponge and, in a combination of light and dark, to be used for contouring (DuBarry's Glissando); or a stick to be slicked on (Max Factor's Pan-Stik). It can be light or dense in texture; it can be translucent, opaque, mat, or light reflecting. It can be colorless, a neutral skin-tone, or lightly tinted with pink, peach, rose. It can also be moisturized, medicated, or hypoallergenic, in a variety of forms.

With such an embarrassment of riches available to you, it's a waste of beauty power not to track down the foundation that does everything right and nothing wrong for you. Now, what do you want in a foundation? Color? Cover? Contouring? Or just a smooth, even base for your powder and other makeup—which is the very least you can ask of a foundation. Beyond that, it can also tone down or rev up your natural skin color; can let your own color shine through, but make it dewier and fresher; can create a new color; or can simply unify your face and neck tones. The right foundation can also conceal shadows, blemishes, small scars, and fine lines.

CONSIDER YOUR SKIN TYPE

If your skin is normal or dry, a moisturizing liquid or cream is a good choice. If your skin is oily, a cake or stick makeup or a tube mat makeup will conquer excessive shine. If your oily skin is still subject to blemishes and flare-ups, then you want a medicated makeup, perhaps Pond's Angel Face or Noxzema's Cover Girl.

Because the object of all makeup is to make you look as though you grew that way, and the most sophisticated makeup is the most natural looking, there is currently great emphasis on light, bare, transparent makeups that let your own skin show through. These unify your skin tones and lend a subtle wash of glowy color that really does look more like you than like something you're wearing. Among the good ones are Revlon's Demi Makeup, a "color-in creme," Yardley's Next to Nothing, a "no-color" liquid in four basic skin tones, and Estée Lauder's new Translucent Powder Base, a shimmery light fluid. These are radiant enhancers of skin that are quite good to begin with, and they do camouflage minor flaws.

But if your skin has problems that you don't *want* to shine through—or if it needs more coverage of lines, shadows, or blemishes—that's what the problem-solving concealing makeups are for. Many are specified for light, medium, complete, or extra coverage.

HOW TO APPLY FOUNDATION

Apply daytime foundation under the strongest possible daylight, evening foundation under electric light. Apply all foundations sparingly. Dot on creams and liquids, spread with your fingertips, blend well with your thumbs. If you are using a wet sponge cake makeup, cover small areas at a time and avoid overlap. If you're using a stick, exert light, even pressure. Blend any foundation well into your throat, around your ears, into the back of your neck.

Check your finished makeup carefully in the area of your eyelids, under your eyes, at the sides of your nose, at the corners of your mouth. If the foundation has collected at these points, or if fine lines are still visible, you have applied too much, or you have not yet found the foundation for you. Experiment.

Well, what would you call a body powder that keeps you fresh from shower to shower?

Shower to Shower sounded right. Because this body powder does more than soothe and smooth. It also keeps you fresh...all over, all day. Until you wash it away. New *Shower to Shower*. The body powder with deodorant protection.

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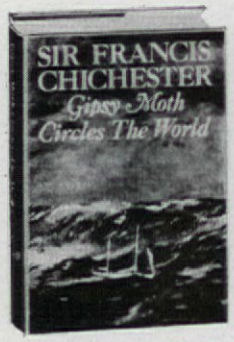

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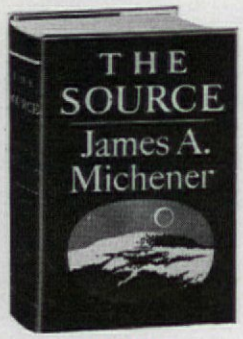

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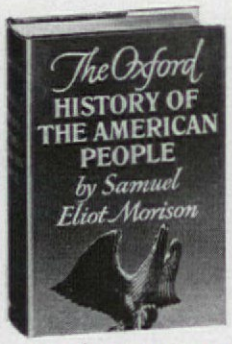

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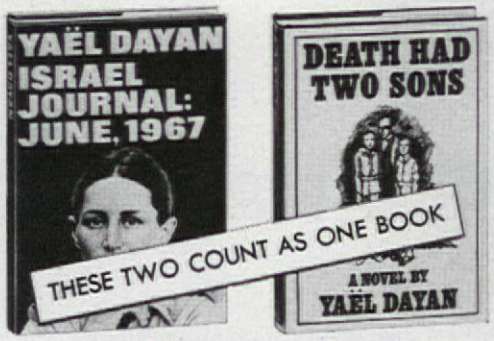

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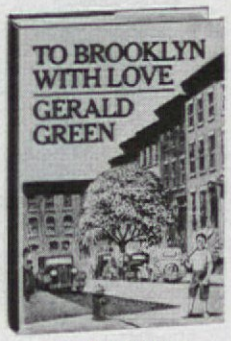

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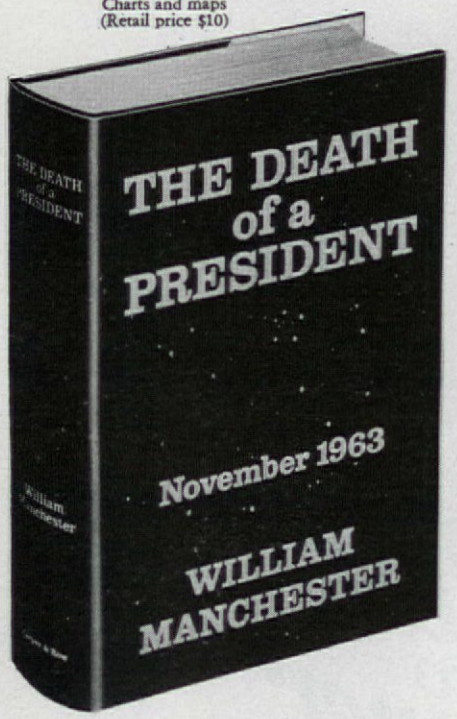

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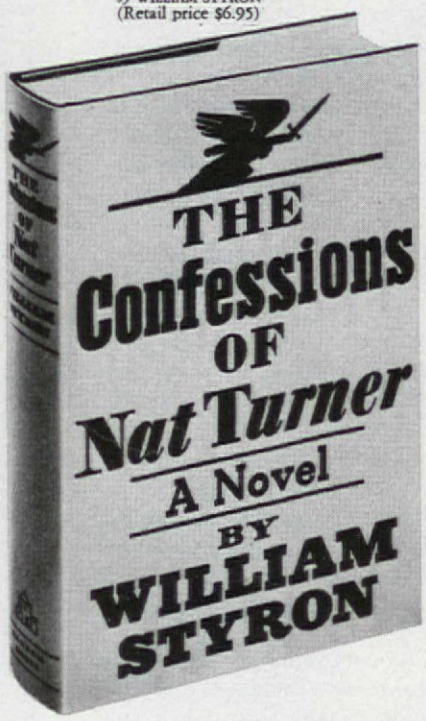

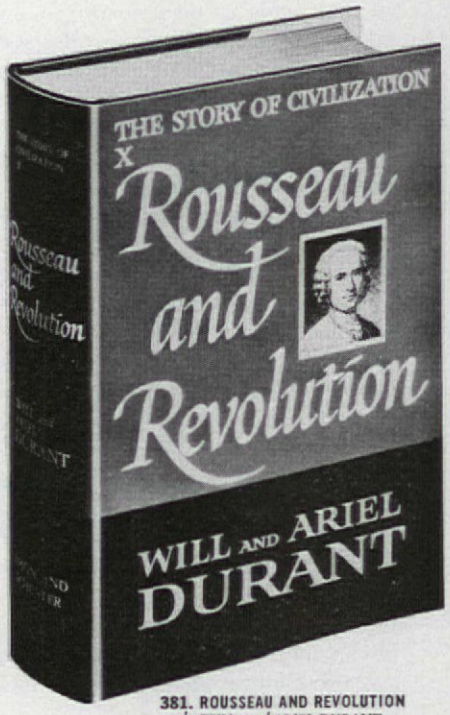

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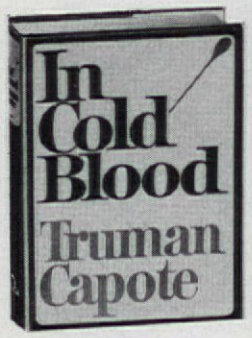

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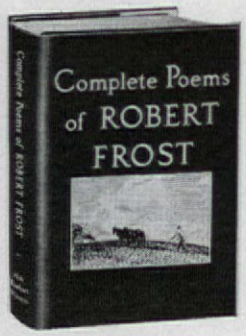

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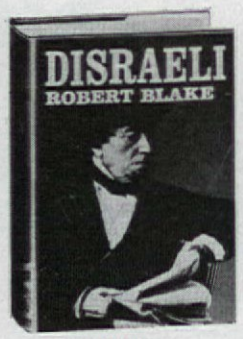

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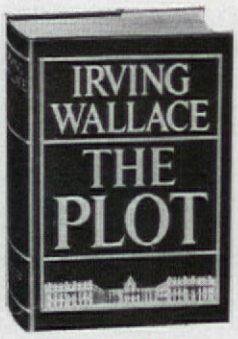

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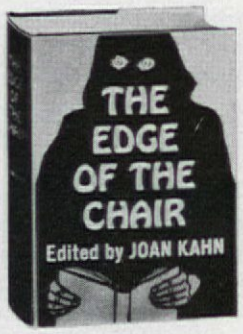

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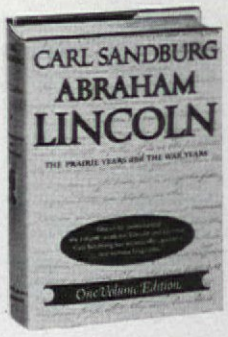

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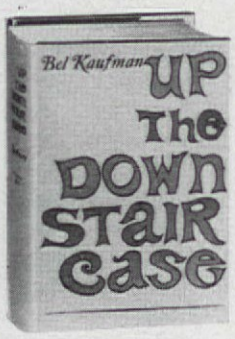

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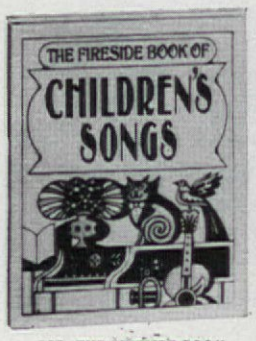

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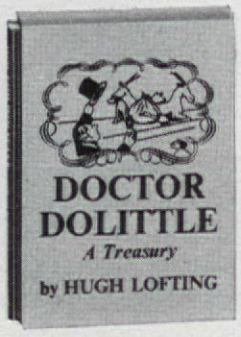

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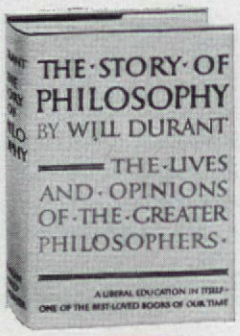

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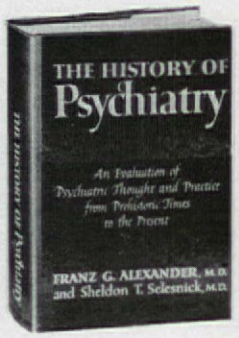

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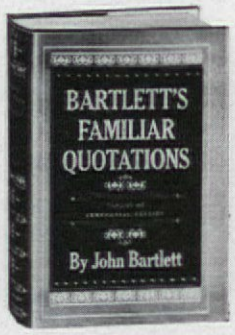

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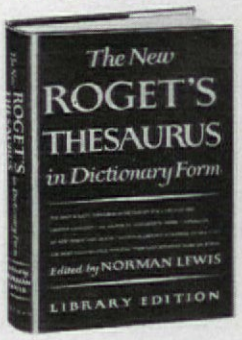

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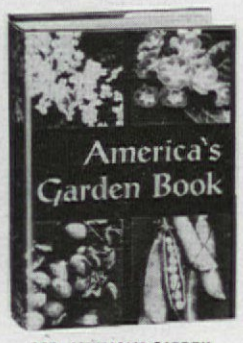

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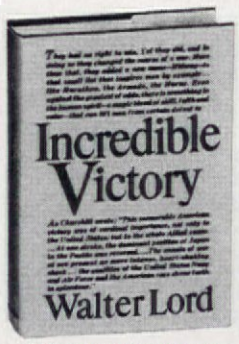

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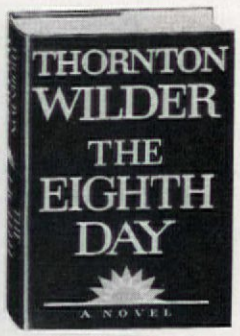

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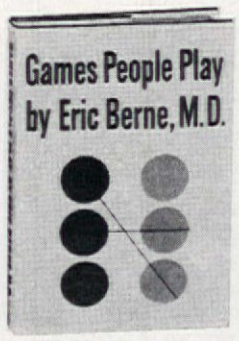

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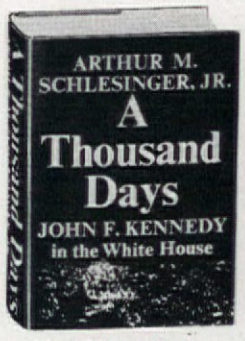

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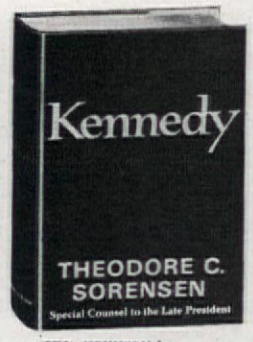

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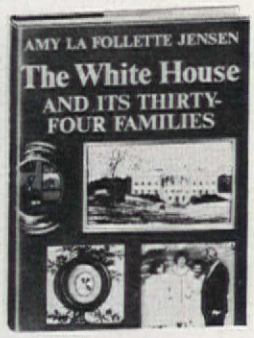

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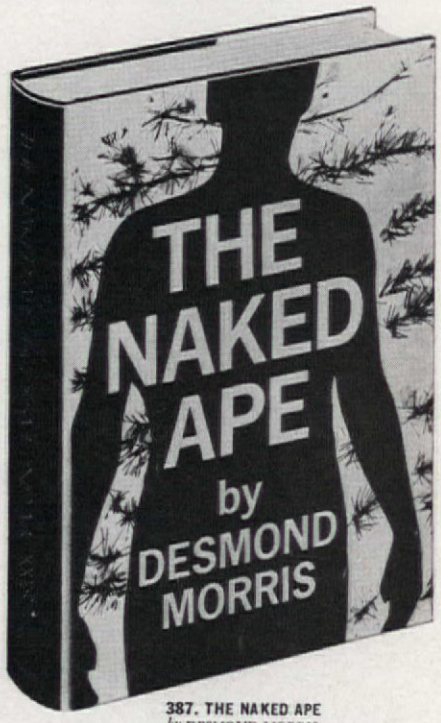

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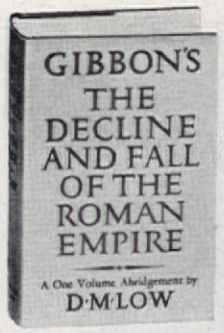

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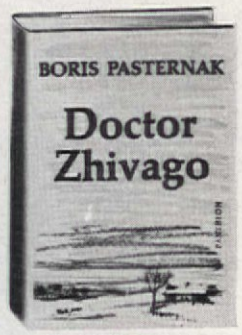

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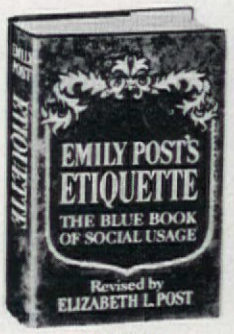

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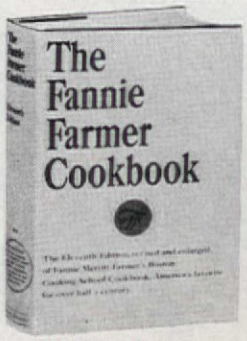

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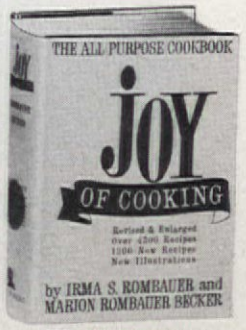

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One of *American Home*'s most popular offerings is available once again. These prints, illustrating flowers and birds adopted by a number of states as their official emblems, are faithful reproductions of original paintings by Arthur Singer, one of the nation's foremost wildlife artists. Every one in this beautiful series is a collector's item, suitable for framing. In magnificent full color on 9¾x12½" heavy stock, these bird prints add a lovely, lively touch to any room in your home. You'll find everything from the black-capped chickadee of Maine and Massachusetts to the ruffed grouse, ring-necked pheasant and California quail of Pennsylvania, South Dakota, and California. Use them singly or in groupings in living room, family room, children's room, or kitchen. They also make wonderful material to cut out for decoupage to use on trays, boxes, and painted furniture. A set of 8 full-color bird prints in a gift portfolio sells for $2.95 (please add 25c for mailing charge) or you can order individual prints for 50c each. Use the coupon when ordering.

Fill out coupon and enclose check or money order. New York State residents please add sales tax. Allow 3 to 4 weeks for handling and mailing. (Sorry we are unable to handle Canadian, foreign, or C.O.D. orders.) To avoid delays please indicate your zip code. Please add 25¢ for shipping and handling.

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I enclose $_____ for item(s) checked below.

.....Portfolio(s) of 8 full-color bird prints for $2.95 each.

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- ☐ 2 Bluebird
- ☐ 3 Grouse, Pheasant, Quail
- ☐ 4 Mockingbird
- ☐ 5 Robin
- ☐ 6 Goldfinch
- ☐ 7 Meadow Lark
- ☐ 8 Oriole and Chickadee

Please Print Name

Address

City State Zip Code

$2.95 set of eight

Brutal "Iron-In-The-Dirt" Test Proves Dirt Can't Hide From Intensified Tide!

1. Now, who in the world would iron garden dirt into a t-shirt? We did. To prove dirt can't hide from New Intensified Tide.

2. We wanted to make it tough for Tide, so we ironed the dirt right in—then dumped the t-shirt into a regular washload with Intensified Tide and its hard-working suds.

3. The t-shirt looks spanking clean. Even the front looks beautiful—hardly a speck of dirt left. That's cleaning power!

4. If Tide's so powerful it can get out that ironed-in dirt, the rest of the regular wash just has to be much cleaner. In fact, the cleanest wash you can get. *Prove to yourself that Dirt Can't Hide from Intensified Tide, use the strongest Tide in detergent history.*

HEALTH IN THE HOME
By ANNETTE FRANCIS BENJAMIN

FIRST AID FOR MINOR INJURIES

With the coming of spring and warmer weather, adults and children alike spend more time outdoors. The combination of stepped-up activity and the wearing of lighter-weight clothing makes it a time when many people are apt to receive such minor injuries as bruises, splinters, abrasions.

The majority of these common injuries do not warrant a call to the doctor. However, it is important to know the proper first aid and to be aware of the few situations in which it may be necessary to have a physician examine a minor injury.

BRUISES

A bruise, also called a contusion, is a closed wound produced by the impact of a blunt object or a fall. The injury is transmitted through unbroken skin to underlying tissues, causing rupture of small blood vessels and the escape of blood into the tissues. If it occurs near enough to the surface of the skin, it produces the familiar black-and-blue marks. If the bleeding occurs in the deeper tissues, there will be no immediate discoloration, but often pain and swelling.

To minimize tissue bleeding, apply an ice bag, ice pack, or cold compresses *immediately,* and keep this cold application on for as long as 24 hours. During this time keep the injured area motionless and, if possible, elevate it above the level of the heart for 24 hours.

After the first 24 hours stop the cold treatment and begin applying heat, using hot, moist towels that have been wrung out. These towels may be kept warm by placing a hot-water bottle or an electric heating pad on top of them.

Should you use an electric heating pad for this purpose, it is *of extreme importance* to know the type of pad you have. Some heating pads are designed for safe use next to wet surfaces, while others *must* be protected from the dampness of the towels by plastic or rubber sheeting or oilcloth. Using such a material will prevent water from causing a short circuit in the heating pad, which can lead to an electric shock.

Be certain you know which type of electric heating pad you have before going ahead with this part of the treatment for bruises.

Your doctor should be called if any bruise becomes more painful or swollen after the first 24 hours—or if the bruise is a severe one.

SPLINTERS

A splinter that is deeply imbedded in the skin should be removed by a physician. However, if a splinter is near the surface of the skin, you can remove it easily.

Sterilize the point of a needle and the tips of a pair of tweezers by holding them in a flame for several seconds. Then take the needle and press its point firmly against the skin near the point of the splinter. Stroke the splinter toward the spot where it entered the skin. Once the end of the splinter is loosened, grasp it with the tweezers and pull it out at the same angle that it entered the skin.

After trying to make the wound bleed, wash it with soap and water and cover it with a sterile gauze dressing or an adhesive strip bandage.

ABRASIONS

An abrasion is an injury caused by rubbing or scraping the surface layers of skin. It occurs when one falls and skins his knee or elbow, or sustains other injuries from friction or scuffing. Although dirt and other foreign material may be ground into the abraded area, only the outer layers of the skin are damaged and the risk of infection is slight.

Using sterile or clean gauze or cotton, wash the injured area gently with soap and water; then apply household (three percent) hydrogen peroxide with sterile or clean gauze or cotton.

Apply petroleum jelly and cover the area with a sterile gauze dressing or a freshly ironed handkerchief and secure it with adhesive tape. It is important to keep the abraded area and the dressing dry and clean, and not to disturb the dressing for 24 hours.

When the dressing is removed, any sticking of the scab to the bandage can be minimized by pouring a small amount of household peroxide onto the bandaged area as you pull the dressing away very gradually and carefully.

Be sure to call your physician if dirt or other foreign material is ground into the abrasion. You should also call him if pain, redness, swelling, or tenderness increases in the area of the abrasion.

Mrs. Benjamin is coauthor with her husband, Bry Benjamin, M.D., of In Case of Emergency *(Doubleday; paperback, Pyramid).*

New all-in-one floor waxer stores, spreads the wax for neater, easier

Bissell's new Controlled-Flow Floor Waxer takes all the splashing, stooping and knee work out of waxing!

See the little red button in the center of the pad? That's what lets you wax floors the mess-less, groan-less way! It's Bissell's exclusive non-clogging wax release valve . . . allows you to release just the right amount of wax right where you want it.

A bottle of Bissell Self-Polishing Floor Wax fits right in the applicator (stores that way, too, for instant use). The wax goes on evenly, easily . . . dries to a durable gloss finish.

Get the new Bissell Controlled-Flow Floor Waxer today. You'll never wax a floor any other way again! And, it's less than $7.00 complete with a bottle of Bissell Self-Polishing Floor Wax.

THE FAMILY PET
By PATRICIA O'KEEFE

CARING FOR YOUR PREGNANT PET

"Guess what! George had kittens!" This tantalizing bit of gossip was imparted between bits of a peanut butter and jelly sandwich.

"Oh," I said, "I thought George was a boy cat."

"I guess George thought he was a girl cat," my six-year-old mused.

To flashback this little drama in everyday life, George is our neighbor's cat. In the classic tradition he had been found on the doorstep, a scrawny, hungry, obviously homeless catwaif. He was taken in and petted and fed. An expert pronounced him to be a tom, and George was adopted. He soon grew fat and sleek, a condition his proud new owners attributed to their tender loving care. Of course George proved the expert wrong and produced, in addition to four kittens, a flurry of questions about caring for her and her offspring.

Because pregnancy and nursing newborn puppies or kittens put stress on the mother's stamina, she should be mature and in good health before she is bred. A cat, though immature, may be capable of conceiving as young as five months of age. A dog, especially one of the smaller breeds, could mate and conceive at six or seven months, but chances are it would be a struggle to keep the mother or the puppies well.

PREPARATION FOR . . .

If you are planning to breed your pet, you should take care that she is neither too fat nor too thin. If you feed her a diet of pet foods that is complete and well balanced no supplementary vitamins or minerals are necessary. Be sure your pet is free of worms since internal parasites can be passed on to the young. Similarly, care should be taken to be sure the coat is free of ticks and pests.

Once your pet has been mated, continue with her usual kinds of dog or cat foods in the customary portions. Give her vitamin supplements only if the veterinarian recommends them (recent research has shown that overdoses of some vitamins can cause defects in the offspring). During the last month of pregnancy she may need more food than usual and it is a good idea to divide the portions, feeding her twice a day. If her appetite wanes consult the veterinarian.

Be on the lookout for stomach upsets, diarrhea, constipation, pain, or a temperature. The gestation period for dogs and for cats is about 63 days.

A pregnant animal should exercise moderately. Caution the children not to encourage her to jump and not to handle her roughly. She should be picked up carefully with both hands supporting her whole body.

A cat may be hard to persuade that your choice of a lying-in spot is suitable. You can provide her with a nice, dark, roomy box with a door but she may prefer your laundry basket, a closet, or a dresser drawer.

Most dog breeders prepare a whelping box to be used during delivery and while the puppies are nursing. This is simply a roomy box, closed on three sides and opened above six inches on the fourth side. The six-inch barrier makes it easy for the mother to come and go but prevents the puppies from tumbling out. The top of the box should have a cover or hinged lid and be elevated from the floor. Put the whelping box in a warm, quiet place and get your dog accustomed to sleeping in it by putting her blanket or mattress in it.

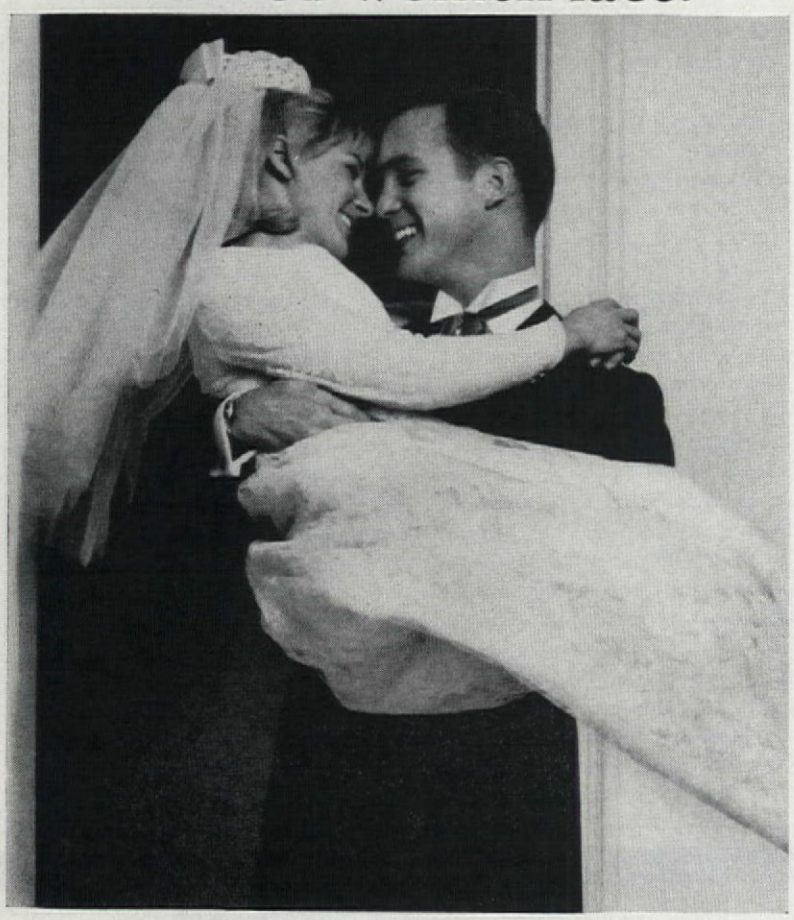
THE BIG EVENT

In most cases the mother can give birth by herself and prefers to do so. It's a good idea however to keep an eye on the proceedings and if you see that labor is not going well, call the vet. Even if the births are normal the mother and her litter should be examined by a veterinarian.

For the first few days your dog or cat may eat only her usual amount of food, but as nursing demands more of her body her appetite will increase. Give her all the food and fresh water she will take for the nutrition she needs for herself and to supply milk for her rapidly growing family.

After the fun of watching the family grow and a good home has been found for each pup or kitten there are questions to consider: Do you want more litters? Do you mind watching over your female pet during heat periods to prevent her mating? Can you always find homes for her offspring? You could be faced with these problems two or three times a year. The practical solution to these problems is spaying—the surgical removal of the reproductive organs by a veterinarian. Spaying in no way affects a dog's or cat's health or disposition. She will be content to stay at home and just be a pet.

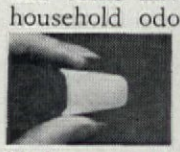
New answer for the intimate, embarrassing problems married women face.



Tiny Norforms,® more effective than douching, yet easy and pleasant to use.

As every married woman knows, embarrassing feminine odor that begins in the vaginal tract is a hygiene problem. You'd like to feel fresh, clean and secure . . . but it's not always easy.

Douching is a nuisance. The apparatus is awkward and unsightly. Powders and liquids must be measured and mixed; and some have an unpleasant household odor. Besides, your doctor may tell you not to douche every day.



Norforms . . . small and *so* easy to use

And now, thank goodness, there's something more convenient and effective against odor—Norforms.

Norforms are tiny germicidal suppositories. They've been thoroughly tested by doctors. Norforms are easy to use . . . you simply insert one as directed. Within minutes, a Norforms spreads a powerful germicidal film that stops odor . . . keeps you fresh and dainty for hours.

Norforms are so safe, you can use one as often as necessary. What a relief! You feel confident and odor free . . . much more easily than douching. Try Norforms—the germicidal protection married women trust.

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Want a free information booklet in a plain wrapper? Send this coupon to: The Norwich Pharmacal Company, Dept. AH-83, Norwich, N.Y. 13815.

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EASY RULES FOR LETTER WRITING

The rules of letter writing are like most sensible and modern etiquette; they're based on courtesy and common sense. But having been on the receiving end of thousands of letters, we wonder what ever happened to the rule book!

Most of us have to write three kinds of letters: *social* letters to friends and relatives; *formal* letters, the notes of condolence and sympathy, invitations, replies to invitations, and thank yous; and *business* letters ranging from applications for jobs, requests for booklets, information, or estimates, to complaints and orders for merchandise.

Of that whole list, all can be handwritten or typed except letters of condolence and replies to formal invitations such as wedding receptions. Those must be handwritten. All handwritten letters should be written only in ink, on a clean, complete sheet of stationery. If typewritten, they should be neat, with a fresh ribbon to insure legibility . . . again, on a complete sheet of stationery.

White paper should be used for formal and business correspondence. For informal, personal correspondence, colored paper is acceptable. However, be conservative—pastels and simple borders are best.

BE PROMPT

The formal, or what we call "must write," letters vary according to their purpose, but all of them have one thing in common—promptness. Write them at the earliest possible date, again for obvious reasons of consideration and courtesy. Express your sympathy at the time of loss and loneliness. Say your thank-yous in writing as readily and quickly as you would in person—either for a gift or for hospitality. Let the host and hostess of a party know immediately whether provision should be made for you.

VARIATIONS IN FORM

All letters except those to close friends and relatives should have your complete address and the date at the top right of the letter. If your stationery is printed or engraved with your address, you add the date, to the right. On informal letters the date may be added following the body of the letter instead, if you wish, in the lower left-hand corner. The formal reply to a formal invitation is an exception to the rule of addressing and dating. It is like that of the invitation, written in the third person and in the same physical format, without dating or adding your address.

Letters of condolence follow the social letter form. They should be short, sincere expressions of sympathy without sentimentality or eulogy.

Thank-you notes also follow the form of social letters, though your address may sometimes be omitted. In your thank-you notes be grateful; mention one charming aspect of the gift or visit but avoid overstatements.

Business letters are an important if not too frequent part of our everyday life. They receive quicker attention when they are written in a businesslike way. Here are three formats for salutations in business letters.

(1) When you know the firm, but not the person to whom your letter should be directed, use *Gentlemen*.

(2) When you know what officer of the firm you wish to reach, but not by name, use *Dear Sir* in the salutation.

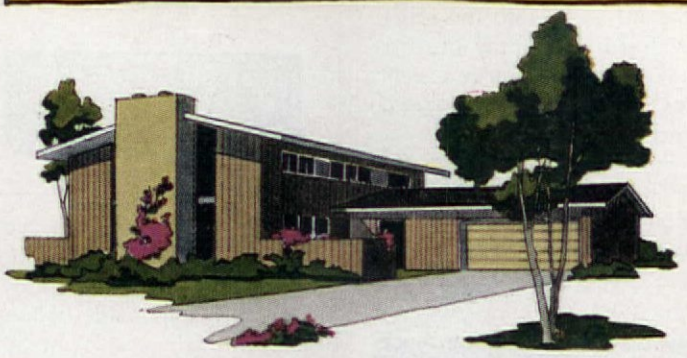
(3) When you know someone by name, use *his name* in the salutation, preceded by *Dear*. Example: Dear Mr. Smith.

In the body of your business letter, be as brief as possible without sacrificing clarity. Where dates are relevant (as in complaints) give them. Above all, let the recipient know what you want and expect. Close with a courteous "Thank you for your prompt attention," and sign it simply, "Yours truly," "Cordially," or "Sincerely."

Other than highly specialized letters, like writing to our President, these few basics will take care of the form of your letter writing. But let the finished product tell this about you . . . that you are fastidious and careful; thoughtful enough to make your letter inviting and easy to read; and have the good taste to avoid extremes in paper, ink, or language.

Wendy buys her dream house—

Our builder told us... "ceramic tile by American Olean increases the value of a home"



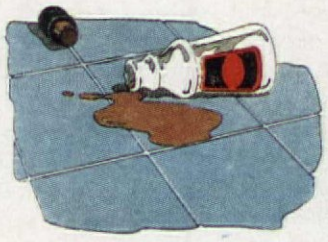
Have you ever fallen in love with a house... room by room?

That's exactly what happened to David and me when we first saw *the* house for us.

The bedrooms were bright and spacious, there was a big family room, the kitchen was a dream. But we weren't *completely* sold until we saw the bathrooms. They were ceramic tile throughout. And the master bath had sparkling white textured Crystalline tile on the floor, soft pink glazed tiles on the walls, with a sprinkling of handsome decorated tiles. It had the fresh, clean, *quality* look I'd always admired in the decorator magazines.

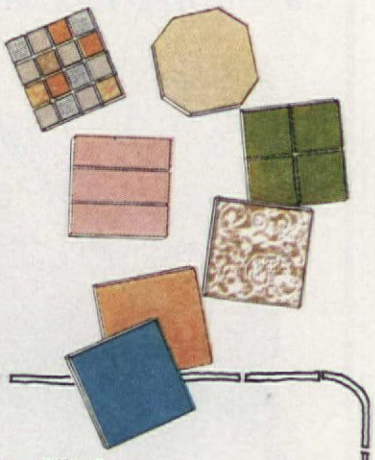
Our builder was quick to point out that all the ceramic tile was by American Olean, and that this was important for two big reasons. "First," he said, "because American Olean is the best ceramic tile you can buy. It's the most consistent in color, the most uniform in size, and it comes in the broadest range of colors and designs. A bathroom of ceramic tile by American Olean is a good indication that there's been no compromise on quality in the home.

"Second, American Olean tile is one of the most durable floor and wall materials. Water rolls right off it. Moisture and steam can't penetrate it. Even bleaches can't stain it. Wood, vinyl, fabrics, carpeting—nothing stands up to punishment like ceramic tile by American Olean.



That's why this room will look as fresh and bright in 10 or even 20 years as it does right now. And that can have an important bearing on your home's resale value."

Write for your copy of American Olean's How to Buy a Bath *booklet. It tells you what to look for in a quality bath, and includes helpful tips on remodeling. You'll also receive a full-color Decorating Guide that's filled with imaginative tile design ideas. Mail the coupon today!*



American Olean Tile Company
1157 Cannon Avenue
Lansdale, Pa. 19446

Please send me the *How to Buy a Bath* booklet and the Decorating Guide. I enclose 10¢ to cover handling.

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(please print)

Street_____

City_____ State_____ Zip_____

Genuine ceramic tile by American Olean

Glamorize your home with *Colonial* "Masterpieces in Wax"

There's dazzling beauty in this Colonial Candle Combination featuring our Dynasty holder, a massive 3" candle and Springtime daisies. Your dealer has it in blue, red, yellow, or black at about $6.50. He also has many other Colonial "Masterpieces in Wax". See him today for Colonial Candles—they're the best in the world.

Send today for our decorating booklet — Ideas for Adding Warmth & Beauty To Your Home — only 10¢.

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Take stairs sitting down with a *StairMobile*

- easy, sensible way to get upstairs
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MAINLY FOR MEN
By ARTHUR J. MAHER

NEW PRODUCTS

If you plan a major do-it-yourself paint job this spring don't choose your paints and tools until you've visited a number of well-stocked paint dealers, read ads and manufacturers' literature, and picked the brains of knowledgeable professional painters. Things in the paint industry are improving so rapidly that choosing the latest products available can save you a lot of time and effort.

For example, most major manufacturers now offer latex interior enamels. With these paints you get the convenience of soap-and-water cleanup, and a semigloss surface once possible only with alkyd paints.

Advances have been made, too, in one-coat paints. We recently used the interior variety to do three entire rooms. Results were very gratifying. One-coat coverage now seems a reality, provided you buy a good brand of paint.

The latest one-coat exterior paint, by the way, represents quite an advance. The manufacturer, Sherwin-Williams, guarantees one-coat coverage over any previous color. Cost runs high—about $12 a gallon. But repainting should be less frequent and labor should be less. Brand name is Kem-1-Coat.

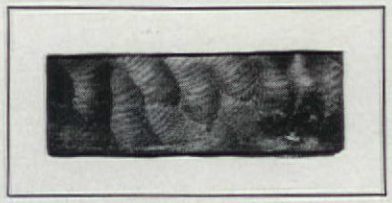
Perhaps the most interesting development is a new kit from Thomas Industries that takes paint right out of a gallon can and sprays or rolls it onto the work surface.

To use, you remove the cover from a one-gallon can of paint, stir the paint as usual, and replace the cover with a special plate that has connections permitting air from the kit's compressor to enter the can. The air pushes the paint through a hose and into the roller or spray head. The spray head is much like others you've seen. However, the roller is perforated and is fed from the inside.

The Pressure-Flow-Painting Kit sells for $54.95.

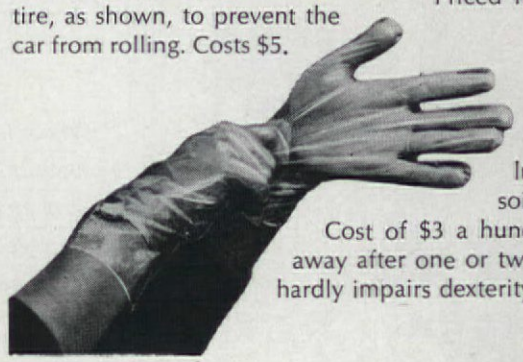
So, don't do tomorrow's paint job with yesterday's products. Use the latest ones, and do a better job in less time.

Working under a jacked-up car is more dangerous than most people realize. To prevent accidents, the Hubbard Company has introduced the Saft-I-Stop, a device consisting of two metal V-blocks connected by an arm. The blocks fit on either side of one tire, as shown, to prevent the car from rolling. Costs $5.

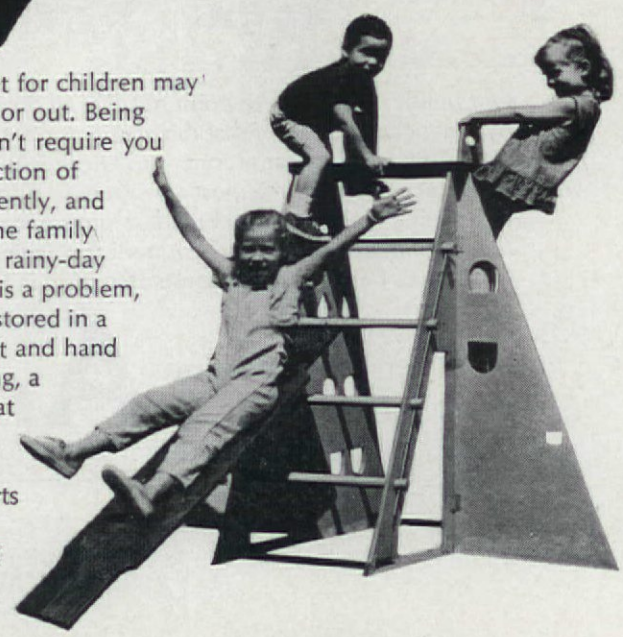


The ever-popular beamed ceiling will become even more popular this year. A number of firms are marketing beams made of foamed plastic which are as light as the proverbial feather, may be cut with a knife, and are a cinch to install. You have to see these beams to appreciate how closely they resemble aged, hand-hewn wood. One producer, Am-Finn Sauna, Inc., produces the Lite-Beam. It's made of fire-retardant polyurethane with a 2x2-inch channel on the underside, and is applied with panel adhesive, nails, or bolts, directly to the ceiling or around a 2x2 nailed to the ceiling. Costs $2 per lineal foot in eight-, ten-, 12-, 14-, or 16-foot lengths. Matching 2x6 wall beams are also available.

Town & Country Reproductions, Inc., offers a similar line of beams which goes up to 6x8-inch sizes. Priced from $2 to $3.80 per foot.



These plastic gloves will protect your hands from corrosive or irritating solutions, and from tenacious soiling by paints, grease. Cost of $3 a hundred lets you throw them away after one or two uses. Their thin material hardly impairs dexterity. Stadri Products Co.



A folding gym set for children may be used indoors or out. Being portable, it doesn't require you to write off a section of the yard permanently, and can be used in the family room to provide rainy-day activity. If space is a problem, the unit may be stored in a closet. It has foot and hand holes for climbing, a ladder, a slide that converts to a seesaw, a vinyl sheet that converts unit to a tent. Port-O-Play. $35 unfinished, $45 finished.

Sears presents its "Symphony" sculptured Orlon® carpeting in 16 singing colors!

We admit it. We probably didn't need to make this elegant new pattern in *quite* so many colors. But somehow—one pretty shade led to another, and here we are with everything from Roman Sapphire to Frosted Cocoa! So whatever strange, lovely color you've been searching for, it's here. In Sears new Symphony.

Another thing. If you can tear your eyes away from all those luscious colors, we'll get practical for a minute. Symphony resists dirt and stains and matting, even snubs moths and mildew. Because it's 100% Orlon® acrylic pile. And *you know* how fabulous that is.

Come in to Sears, Roebuck and Co. or call us and a decorator trained salesman will bring swatches of all 16 Symphony colors right to your house. An outstanding value at $10.99 a square yard! No Money Down on Sears Easy Payment Plan. *You can't do better than Sears.*

You can have a heartwarming

Royalcote

SOMETHING

THIS "SOMETHING-ELSE" ROOM has richly grained and textured walls, thanks to heartwarming Charcoal Brown Style-Tex paneling. The prefinished surface gives you locked-in beauty that lasts—and lasts. This "Something-Else" Room could be a family room as well as a hobby center.

SHALE WHITE STYLE-TEX, with a beautiful built-in texture you can see and feel, sets the stage for a handsome "Something-Else" Room.

CANDLELIGHT CHERRY, charm, beauty and warmth to enable you to create a "Something-Else" Room of your own.

Illustrated here are five exciting new decorator panels . . . 1968 additions to the famous Royalcote line. Enduring beauty—that's Royalcote Paneling by Masonite. Made of hardboard, prefinished Royalcote panels never crack, split or splinter. A wipe of a damp cloth restores all the original beauty . . . so easy to install with Royalcote adhesive . . . so easy to finish with matching Royalcote moldings.

There's a lively choice of color, woodgrain and texture for any decor. See the entire Royalcote line at your Masonite Building Materials Dealer today. You'll find his name in the Yellow Pages under Building Materials. And be sure to ask for the colorful "Something-Else" Room booklet. It's chock-full of exciting design ideas. Or just use the convenient coupon.

THIS "SOMETHING-ELSE" ROOM is paneled in Danish Teak. Warm, gracious, distinctive, yet virtually mar-proof. And amazingly livable. It could be a recreation room, a living room, a you-name-it room.

-ELSE: ROOM

for surprisingly little money!

THIS "SOMETHING-ELSE" ROOM is used as a sewing room—very handsome, yet very feminine. All this beauty, and, like all Royalcote paneled rooms, so easy to maintain. The woodgrain is Cinnamon Cherry.

MASONITE CORPORATION

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A Royalcote "Something-Else" Room is anything you want it to be: a sewing room, a hobby room, a TV room, a library, a den, a learning room, a you-name-it room for Mom, for Dad or for the whole family—Royalcote paneling does it! Write for the brochure that shows you how with 20 exciting "Something-Else" Room ideas.

MASONITE CORPORATION, Dept. AH-3
Box 777, Chicago, Illinois 60690
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Please rush me my free copy of your full-color decorator booklet with all the "Something-Else" Room design ideas.

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Address_____

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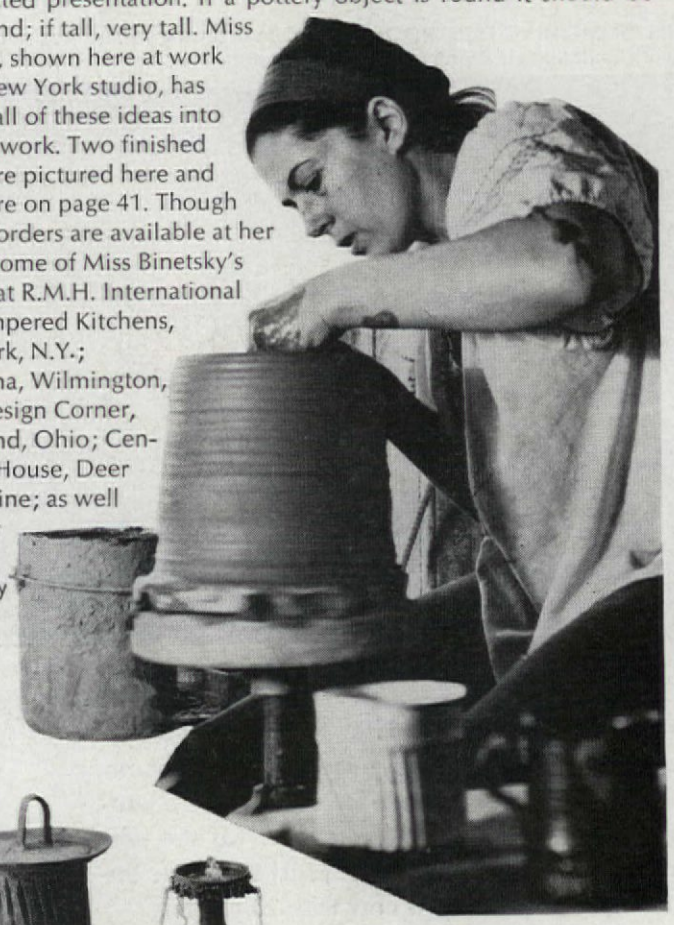
TODAY'S ORIGINALS

POTTERY WITH PERSONALITY

"An artist's personality is an integral part of any object he creates. Regardless of the material he employs, the talented artist is able to put shape, purpose, and personality into his work." This is the belief of talented potter Lois Binetsky whose unusual designs you see here. These are pots with personality—clay vessels that, in a down-to-earth fashion, are useful, decorative, artistic, and individual. They are animated designs that make the utmost use of the clay. "Clay pots should look as if they were made of clay. When you buy pottery consider its use. If you want something practical, it must serve its purpose and it must be durable. It should be nice to hold, look strong and able to do its job, and its color should be suitable for its use. For example, a clay piece used for food should be a color that makes the food look attractive.

"Color glazes must not conflict with the form. They can be bold or strong, but they should be in harmony with the shape and size. They may be used instead of carving or with carving, to break up a surface, or to prevent a monotonous shape. The glaze should be in unity with the clay too. It should not be a coating because, unlike paint, it is not a purely superficial covering; it should appear to be a part of the clay."

Form is important and Miss Binetsky believes in exaggerated form. An exaggerated approach is often much more effective than a literal or expected presentation. If a pottery object is round it should be very round; if tall, very tall. Miss Binetsky, shown here at work in her New York studio, has shaped all of these ideas into her clay work. Two finished pieces are pictured here and others are on page 41. Though custom orders are available at her studio, some of Miss Binetsky's work is at R.M.H. International and Pampered Kitchens, New York, N.Y.; La Cocina, Wilmington, Del.; Design Corner, Cleveland, Ohio; Centennial House, Deer Isle, Maine; as well as other local specialty stores.



Evident in these two clay pieces is the artist's knack of turning familiar ideas into one-of-a-kind pieces. Both the beguiling fountain and the large covered jar (about 28 inches tall) bubble with personality and spunk.

Photographer: Ed Isaacs

At top: two fantasy candle lanterns. Next, a handsome dark brown pitcher with companion mugs. Below mugs, a deep sapphire blue glazed jug and goblets; at right, a creamy white glazed tureen, ladle, and bowl. At bottom: a fascinating, brown, carved teapot and cups.

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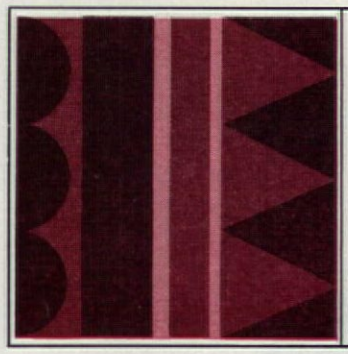
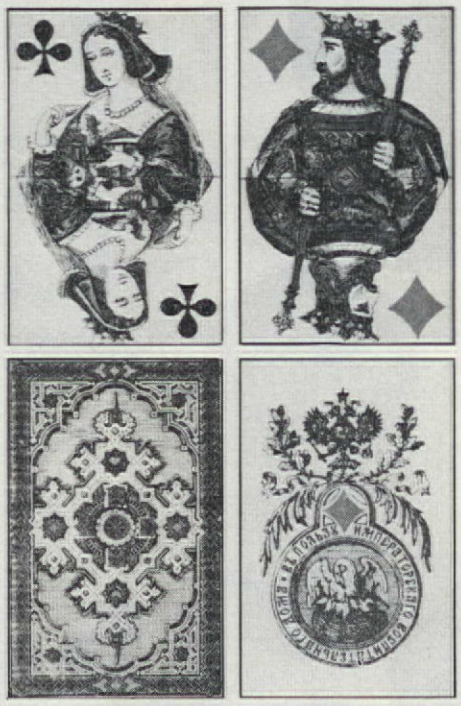


COLLECTING ANTIQUE CARDS

Here's a card game that everyone can play—even if you're the kind that always gets the old maid. There are no rules, no tricks, no tally sheets. What's the deal? It's antique-card collecting.

No tricks?—where's the excitement? Well, antique-card collecting can be an imaginary excursion back into history—back to the American Civil War when packs of cards were led by army officers instead of the usual kings. Or it can be a short course in another country's art and culture. Many antique cards are handsome art objects and their style reflects the tastes of the country. For instance, German playing cards of the early 18th century are appliquéd with silk and others are stenciled in bright colors. Part of the fun of this hobby is searching (sometimes in out-of-the-way places) for these cards and thinking of ways to display their beauty.

18th-century cards from collection owned by U.S. Playing Card Co.



Front/back designs of two 1867 Russian cards.

Cards were not known in Europe until the 14th century. No one knows their origin, but theories say they were brought from the East, perhaps China, by tradesmen or Crusaders. However, in hunting for antique cards, it's very unlikely that you'll find any older than the 16th or 17th century. Even these are very rare as well as valuable.

Many antique cards were printed by stencil or wood blocks. The very earliest were hand painted, which made them so expensive only noblemen could afford them. And if playing cards were used in the court, it was only proper that the king's picture and those of his favorites should lead the pack. But the rest of the kingdom was not left out—the suit signs represented the four classes of subjects. Our present-day suits originated in France: Hearts for the church, spades for the knights' lances, diamonds for the archers and bowmen, and clubs for the husbandmen. But these signs differed from country to country. In Spain, for instance, the social classes were designated by cups, swords, batons, and coins.

Although France (continued on page 71)

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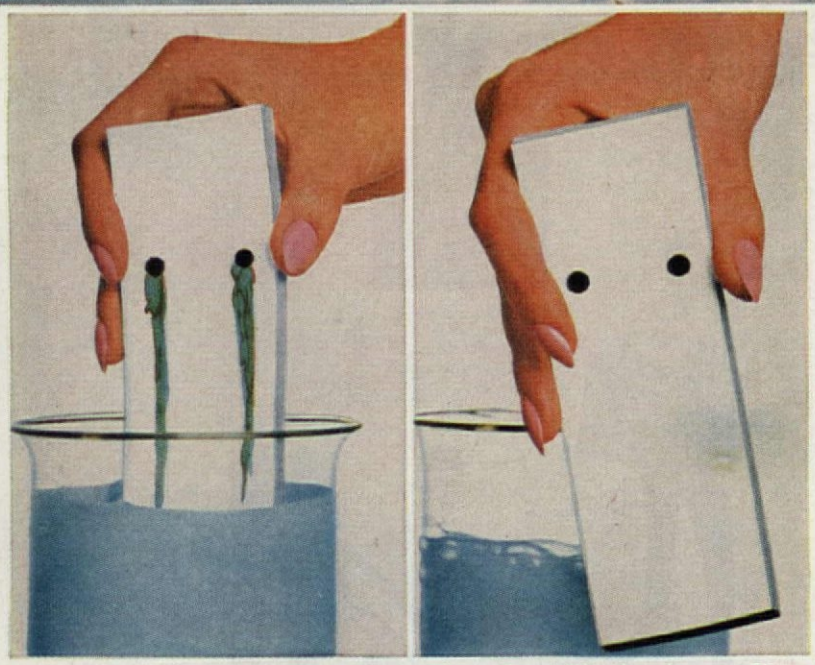

Before Sani-Flush cleans. Look. A tough rust stain on a piece of toilet bowl porcelain. Watch bubbly new Blue Sani-Flush go to work.

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MONEY MANAGEMENT
By MARY FEELEY

WHAT'S HAPPENING TO CREDIT SPENDING?

As the Cashless Society unfolds, it's interesting to find that the average citizen—who may or may not be living within his income—still has an old-fashioned conscience about credit.

True, he may not always heed it. But theoretically it's still transmitting, if only on a barely audible wave length. Which is something of a feat in this era of easy credit.

THE PRIORITY ORDER

Surveys of a cross-section of Americans show that the consumer has a priority order in justifying the use of credit—though it never occurred to him to call it that. What he reveals in these surveys is (1) that conscience approves of taking out a loan for certain purposes; (2) that other reasons for borrowing can be justified, but it comes a bit harder; (3) only at the tail end of the priority list are luxury motivations acceptable to one's conscience.

The priority order, according to national sample surveys conducted by the University of Michigan over the past 13 years, goes like this:

Acceptable uses for credit as established by the consumers interviewed—(1) medical; (2) education; (3) buying a car; (4) furniture; (5) paying piled-up bills; (6) covering expenses when income is cut; (7) vacations; (8) furs or jewelry.

This ranking hasn't changed since 1959. However, the most recent surveys indicate that a percentage of those interviewed can justify an increasing use of credit for education, and a slightly lower amount of borrowing for medical purposes.

Justification for taking out more and larger loans for higher education is, of course, to be expected. Students and parents are constantly being told that income is so closely related to the number of years of schooling that thousands of potential dollars in earnings are at stake.

A somewhat less pressing need for borrowing money to pay medical expenses stems, no doubt, from the advent of Medicare—but not from that alone. Everyone is more conscious of health insurance as hospitalization and doctor bills zoom. Also, state dental societies show evidence of more interest in prepayment arrangements, whereby the patient is allowed to handle dental costs out of his salary and avoid the staggering blow of a single lump-sum payment.

In addition to these slight changes in the priority order of acceptable uses for credit, there may be other trends that will influence the consumer's attitude toward borrowing.

For example, paying a backlog of bills, or debt consolidation, via a loan now ranks fifth in the priority order. It may slide down to sixth or seventh place through the consumer's more intelligent use of credit. And the average consumer does show signs of being a bit more canny—or at least more curious about what it costs him to use somebody else's money.

NO MORE KEEPING UP WITH THE JONESES

Another shift in the present priority rankings is suggested by a certain cross-section of young marrieds. The expression "conspicuous consumption" crops up in the conversation when attitudes toward spending are discussed. The term is accompanied by an avowed aversion to a needless display of money. In roundtable talks and question-and-answer sessions with various young groups, I've noted time and again a seeming distaste for what their parents and grandparents called "keeping up with the Joneses." If this budding attitude firms up, it could to some degree influence the hasty use of credit for unnecessary furniture purchases. And it could induce a more patient approach to luxuries that require long-term installment payments.

However, the pressure to buy more as well as to buy now can only increase, as more imaginative appeals are devised and channels expanded to expedite them. And since the slogan of the times is "use your credit and never mind your cash," the lender and seller are under pressure too. Your would-be creditor must have enough facts about (continued on page 70)

Chocolate won't.

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TAKE THE ADVICE OF THE EXPERTS

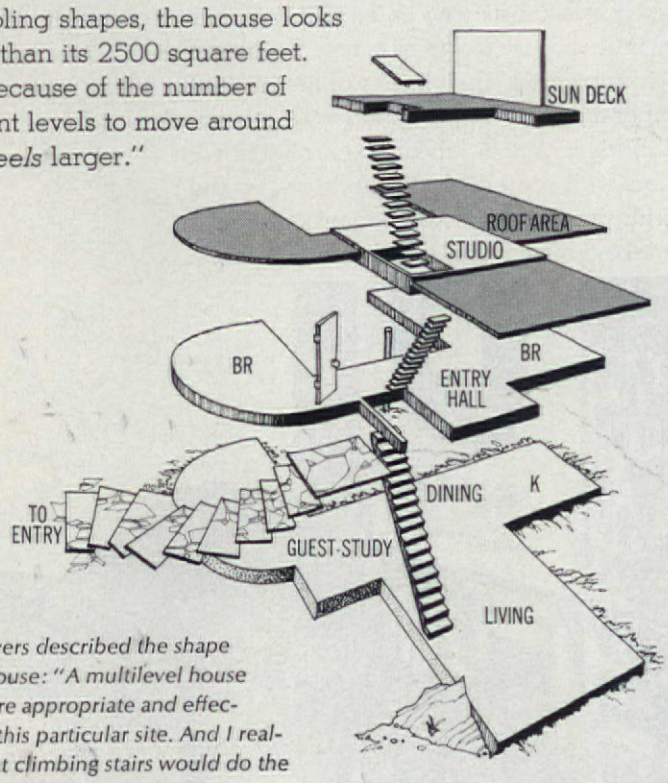
If you were in search of a precious diamond ring you'd seek out the finest jeweler you know. If it's legal advice you're after, you see your lawyer. If your little daughter complains of a tummy ache, you naturally phone the doctor. And so it should be with your home. There are, in this world, a group of specialists who cater to the problems of planning, building, and decorating a home. In this issue we've assembled a group of them to pass on to you their thinking, their know-how, their tricks of the trade. For example, an architect whose forte is contemporary. A merchant builder who specializes in bringing you good design in houses for today's living. A landscape architect with a penchant for privacy. Two interior designers with some fool-the-eye tricks up their sleeves. Yes, and a top-notch restaurateur with the fine points of elegant cuisine. There are these and more. We suggest you take their advice. It's absolutely free!

CONSIDER CONTEMPORARY

"Less restrictive than traditional, a modern house offers the freedom to express yourself and gives you the chance to work with the site."

Lauren C. Meyers Jr., architect

"When an architect designs a house for his own family he usually goes through a trying experience. Not so with me," says architect Lauren Meyers. "Designing and building our house in Guilford, Connecticut, was not only fun for me but for the whole family. We selected a site on a rock outcropping between two roads in a neighborhood restricted to contemporary houses. The buildable portion of the lot was small, so I designed a tall, compact house, which is more economical than a spread-out design. It also lifted the main rooms for a view of Long Island Sound. The walls facing the two roads are solid, for privacy. Those toward the view are glass. Because of the variety of eye-fooling shapes, the house looks larger than its 2500 square feet. And because of the number of different levels to move around in, it *feels* larger."



Mr. Meyers described the shape of his house: "A multilevel house was more appropriate and effective on this particular site. And I realized that climbing stairs would do the owners no harm whatsoever."

"To emphasize the sculptural quality of the house, I limited the exterior to just glass and wood." Shifting shadows add interest to shapes.

(continued)

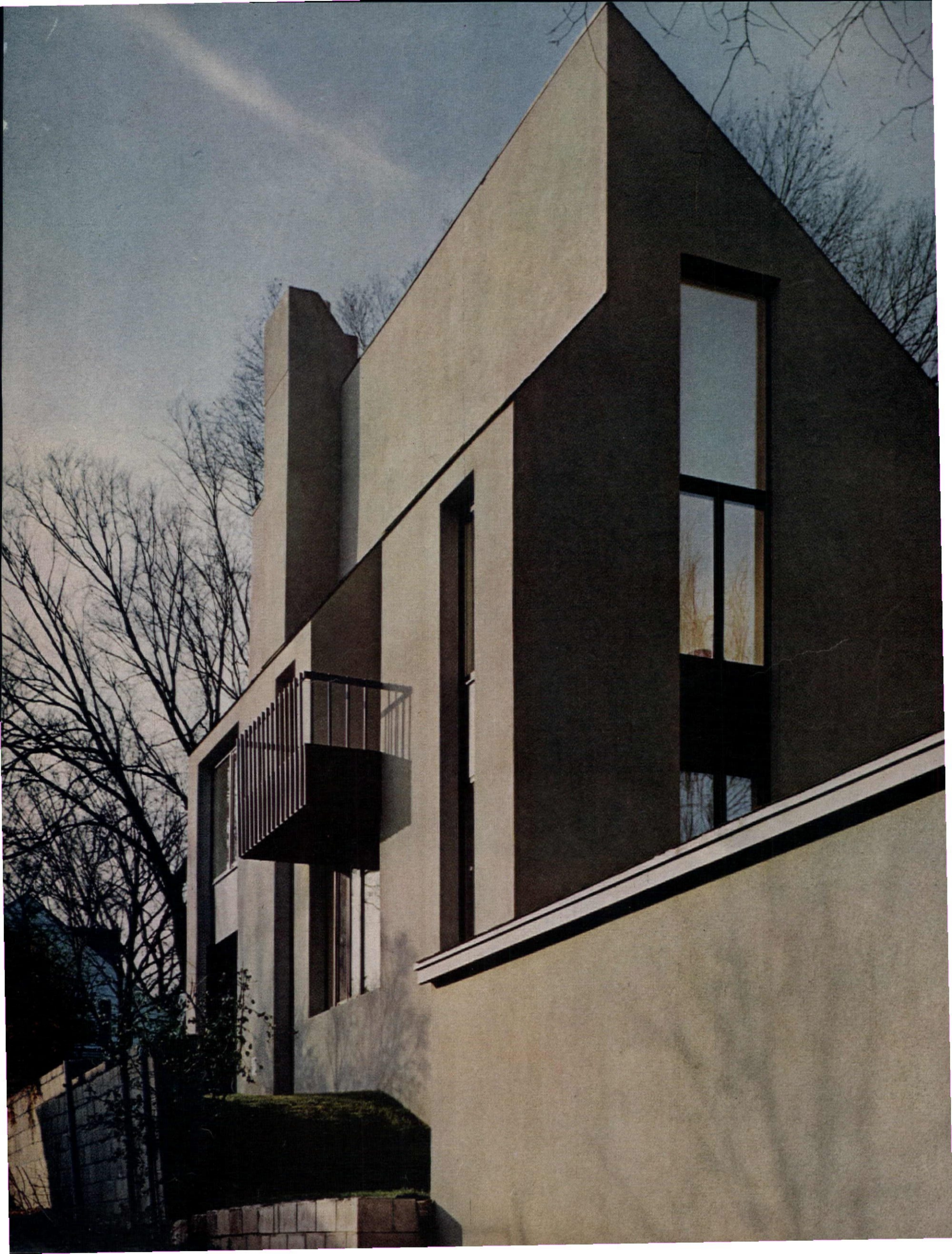
Mr. Meyers explained, "I wanted the living area to dominate the house, so I made it the tall, central mass. Other areas are subordinate." Den and master bedroom are in the low round wing, with other bedrooms and kitchen in a rectangular section at the rear. Basically, the house has two stories, but central tower rises to four levels. Entry is on second level.

"I made the living room (left) seem as large as possible by using a high (17'6") ceiling and by having people enter it from above. Because the living room opens onto other rooms, it seems to steal space from them." Niche in fireplace wall, which separates living and dining rooms, is used for sculpture in summer. Glass walls in dining room beyond fireplace permit view clear through the house.

"Dining table, behind fireplace wall, was built by me from an old door. I faced it with marble, and put it on three-inch steel pipe. Painting is by my wife." Cantilevered stairway is built with risers cast into the concrete retaining wall. Floors are oak with a dark stain.

"High-beamed ceiling and huge window wall give us a wonderful, unconfined feeling. Lowness of furniture emphasizes height of room. Bamboo growing both inside and outside window seems to ignore existence of the glass. It was more interesting and economical to curtain only lower half of windows. We originally planned a large tapestry for the wall over the couch but it proved to be too expensive. Instead we mounted a large Japanese folding screen."

Information: Alma McArdle
Photographer: William Maris



CREATE SPACE AND EXCITEMENT IN A REMODELING

"The most important ingredient is space. At the same time add your own measure of excitement."
Hugh Peacock, architect

House basically had simple shape (at right) but was cluttered with dark woodwork and mixture of fussy gables. Architect stripped trim and reworked shape (above left). House had a view but you couldn't see it, so one side of roof was raised to form raftered living room on second floor (above). Stoop and gables were remolded into tall geometric window bays.

Architect Hugh Peacock of Minneapolis began with a conventional-looking story-and-a-half house and ended up with the striking original you see here. He chose it because it was only ten minutes from the center of town and it had a view of a city lake. One of his main considerations was space. "To get it, I turned the attic story into the living area and by so doing the house now takes full advantage of the view. To keep a family resemblance with nearby houses, I retained the stucco exterior and the same roof pitch. A dumbwaiter and an intercom system minimize stair-climbing. All the walls are white to emphasize that the room is the same shape as the exterior of house and to provide a background for furnishings and paintings. The white terrazzo floor adds a quality of elegance to the spaces." All the lighting is recessed. In explaining the unusual window design, Peacock said, "I emphasized the window openings by setting the glass back from the wall. This also gives more protection from the weather." The lesson here is to take a hard look at what you've got, then clarify and emphasize it.

Exterior photography: Warren Reynolds Information: Barbara Gorder

Information: Marilynn McLaren
Photographer: Ernest Braun

"Create a main focus for your planting," says Mr. Vogley, "as we did with a large old olive tree" (right). The garden built around it contains rhododendrons, ferns, agapanthus, and ajuga groundcover.

"The wisteria-covered arbor (far left) makes the entry wall and gate more inviting." Agapanthus and camellias decorate the white brick walls with mauve petunias in foreground pockets for accent.

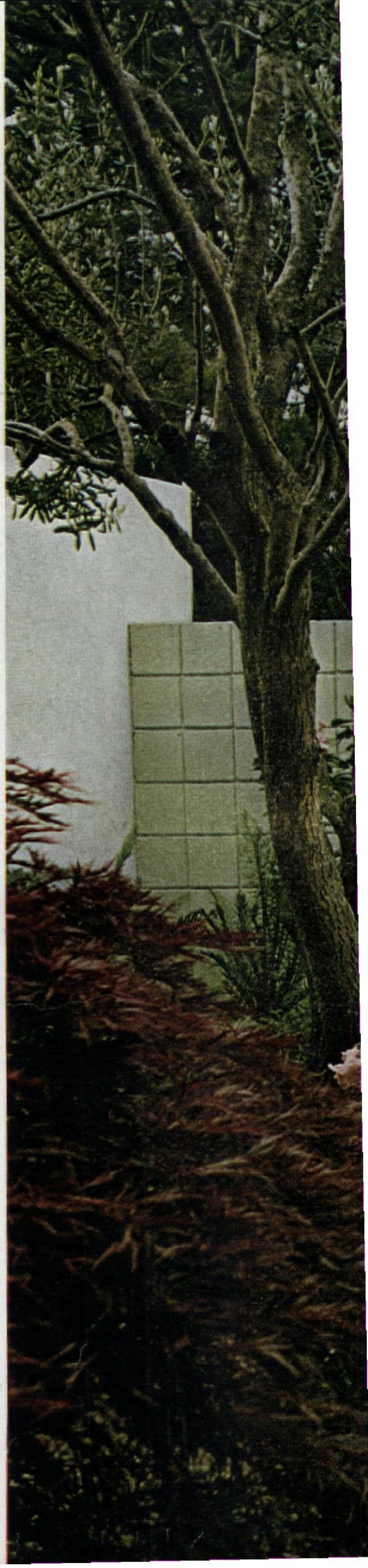
"The garden is a natural extension of the house" (center). The tile paving is good-looking and easy to live with all year.

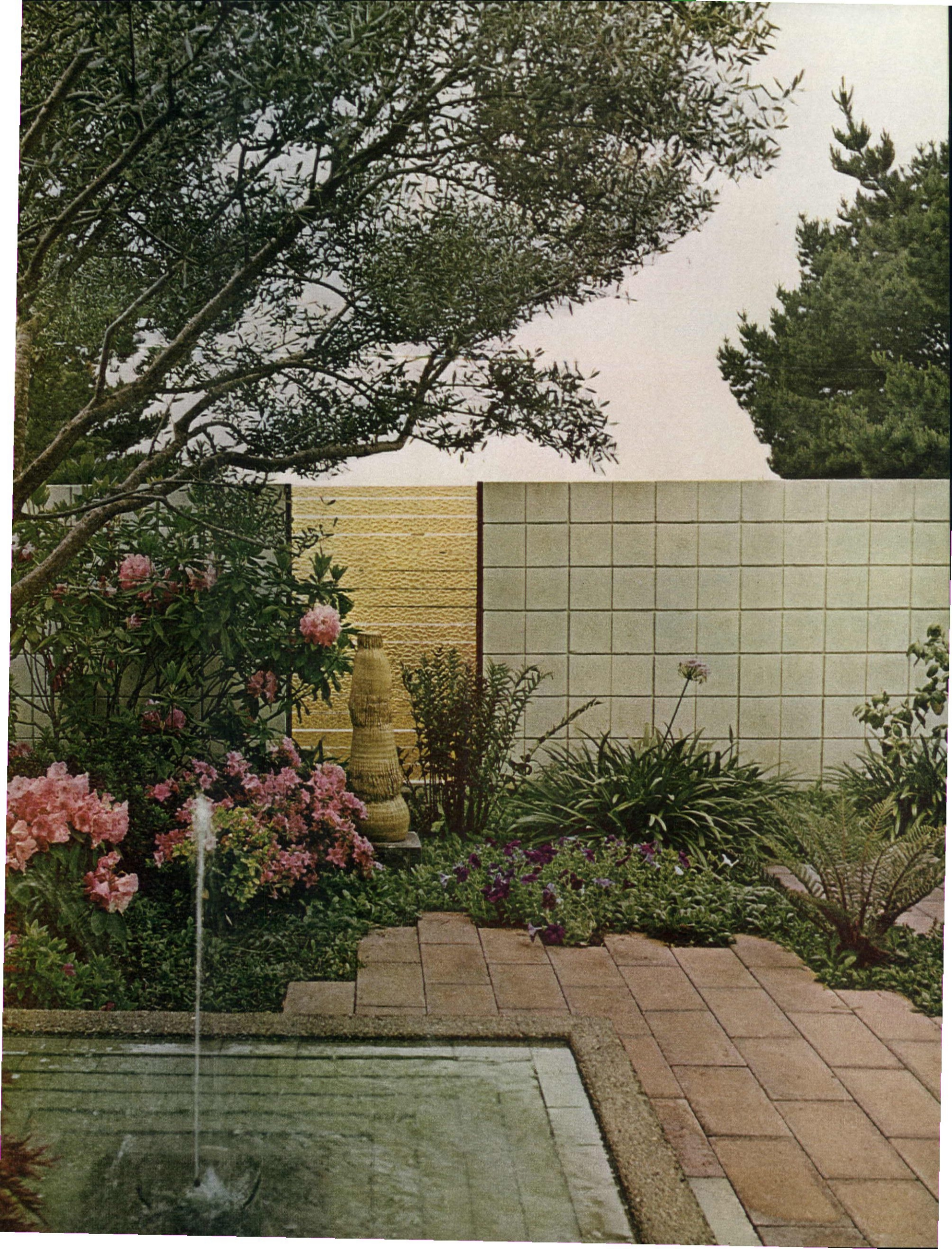
A sentinel Japanese black pine stands at the street-side entry (above). Carefree orange gazania is planted among the rocks.

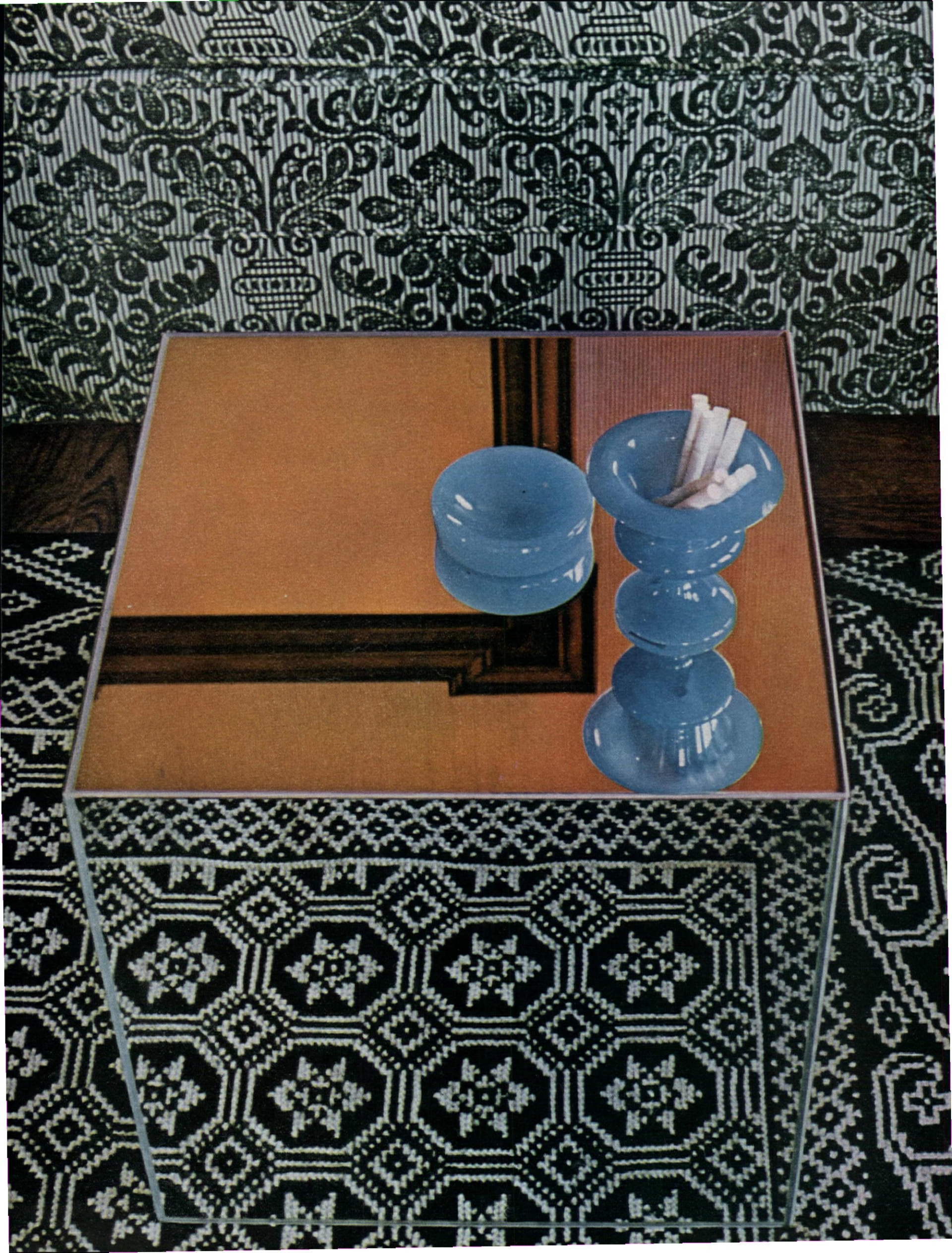
A PRIVATE WORLD IN A GARDEN

"I attempted to create the perfect outdoor room—open to the sky, but protected on all sides." *John Vogley, landscape architect*

When Mr. and Mrs. Thomas Natsues of Oakland, California, bought their house it stood exposed to a busy, high-speed road. The front area was simply a place to park the car and enter the house. With the help of landscape architect John Vogley they now have a lovely enclosed garden where they can putter, relax, or entertain in complete privacy. Says Mr. Vogley, "By adding two walls to the front of the house, I created the space for a garden and living area and blocked out the view to and from the road. The planting is rich in color. I used masses of green to break up bare walls and paved areas and used controlled groupings of flowering plants for contrast. Within this small space we planned excitement. There are large trees, small plants, water, sculpture. There's light and shade—shadows on the walks and walls. It's a continually changing, interesting place. When the water isn't running in the pool, it becomes a piece of sculpture."







Mirror coffee-table cube (opposite) and a large wall mirror (right) reflect a mix of intricate patterns in the Samuels living room. Say our experts: "You can get away with such a mix if you are consistent in your color choice—as we were with black and white."

"If your living room doesn't have much going for it, accentuate or exaggerate its single good point —here a spectacular view over Manhattan. We focused on the cityscape, framed it with draperies pulled high and taut to make the low ceilings seem higher."

THE ART OF CREATING AN ILLUSION

"Fool-the-eye tricks can make the dull come alive."
Schule and McCarville, interior designers

Since most apartments in high-rise buildings are basically dull and often inadequate, the decorating problems of Mr. and Mrs. Arthur Samuels Jr. were not unusual. They wanted their apartment transformed into a real home. It was to be charming, comfortable, personal, and had to serve their needs. Both are active in the fashion world, they entertain constantly, and have a new baby daughter.

Mr. and Mrs. Samuels called on interior designers Harry Schule and John McCarville of Schule-McCarville Designs to help them out and we have asked these two experts to tell us some of their decorating tricks of the trade. "We used a mix of pattern, mirrors, and metals to add excitement. For continuity we repeated the mirror theme and the black-and-white scheme all through the living, dining, and entry areas. We carried the (continued)

CREATING AN ILLUSION (continued)

flowery pink and yellow of the master bedroom on into the nursery. And we pulled the badly broken-up window areas into single wall treatments. Common to almost all new apartments and many builder houses is a general lack of architectural interest. Rooms have no details, no focal points, and are badly proportioned. We tried to overcome these handicaps, to make the rooms seem warmer and less stark through the use of soft, luxurious, fabric-covered walls, imaginative wallpaper and drapery treatments. But most important to the success of this apartment is the fact that our clients first analyzed themselves carefully and honestly. Once they decided what they wanted their home to be, what their most urgent needs were, and how they wished to live, they were consistent. The Samuels home is consistently young, lighthearted, sophisticated, eclectic, fashionable, and interesting to look at.

"Magic space makers: see-through furniture and mirrors. To open up the mini-dining area we mirrored one wall. The shelf and tabletop are plate glass—they literally seem to float in space. We curved the sides of the shelf so the draperies would hang straight."

"In the master bedroom we had a costly fabric laminated on paper and hung it flat like wallpaper—a good idea if you are stretching your decorating dollar. It softens a stark room as nothing else will. To create an alcove, we made simple, dark wood frames, extended them to the floor to give the desk a built-in look."

"Give a so-so room some oomph with wallpaper tricks. In the nursery (below) we ran a vervy yellow plaid all around the walls and across the doors and finished off the fake dado with lumberyard molding. For balance, we used a scalloped border at the ceiling and papered an unfinished dresser with a color-coordinated stripe. Two tiers of duck curtains are trimmed in yellow. Duck has more body than most curtain fabrics and it washes like a dream. Continuity note: the same color scheme here as in the bedroom."

"Fool the eye as we did with a mirror screen in an awkward hallway. Narrow panels reach to the ceiling to create an illusion of height, fragment reflections of other rooms. The tall wallpaper columns add architectural detail."

Photographer: Harry Hartman
Shopping Information, page 110

THE ELEGANT SPANISH CUISINE

"There's more to Spanish cooking than paella or gazpacho." *Alberto Heras, Spanish Pavilion*

1. Roast Pheasant Alcantara
2. Pine Nut Cake
3. Cold Lobster Mallorca with Fruits
4. Custard Crème with Ladyfingers
5. Sautéed Chicken with Tomatoes and Peppers
6. Sautéed Scallops
7. Tripe Madrid Style
8. Stuffed Eggs
9. Crusty Shrimp Pie
10. Sausage in Foil
11. Almond Soup

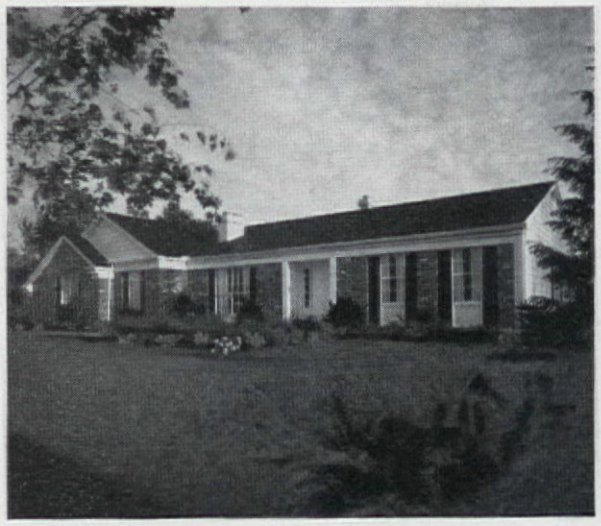
Ever tasted a Spanish Crusty Shrimp Pie or Almond Soup? Roast Pheasant Alcantara or Sautéed Chicken with Tomatoes and Peppers? If a trip to Spain is not in the offing, then dine as we did at one of the fine Spanish restaurants in this country. Part of the fun of sampling the cuisine of other countries is learning to master the techniques for your own kitchen. Our hosts were Alberto and Linda Heras, owners of the Spanish Pavilion in New York. Señor Heras comes from a long line of restaurateurs in Madrid and is well-known for the Spanish restaurants he ran at the New York World's Fair. Says Señor Heras, "The only thing many people think of in Spanish cooking is paella or gazpacho. These are traditional dishes, of course. They are familiar. They are always on the Spanish menu. But it is too bad, I think, that our more elegant foods are not as well known. This is what we wanted to do with our restaurant—to introduce the foods of the more aristocratic tables of Spain. Consider the shellfish. We use much of shellfish in many ways for appetizers and entrées. Also fish. Our way with main dishes is one of drama, color, contrasts of textures and tastes—it is art. They are elegantly prepared, yes—but most are easily mastered. And here in America you have all the ingredients you will need."

At left, Señor and Señora Heras cast an approving eye at a few of the fine dishes served at the Spanish Pavilion. All are keyed to the diagram above. (1) Roast Pheasant Alcantara (*Faisán Asado Alcántara*), roasted pheasant fileted with chicken livers, foie gras, and green onion, and set aflame with Cognac. (2) Pine Nut Cake (*Tarta de Piñones*), sponge layer with anise-flavored cream filling and frosting. (3) Cold Lobster Mallorca with Fruits (*Langosta Fría a la Mallorquina*), lobster with fruit and a special Rosada Dressing. (4) Custard Crème with Ladyfingers (*Natillas a la Espagñola*), subtle and surprisingly light with barely sweet ladyfingers. (5) Sautéed Chicken with Tomatoes and Peppers (*Pollo Salteado Chilindrón*), strips of ham, red and green peppers, and tomatoes add zest to this dish. (6) Sautéed Scallops (*Vieiras a la Gallega*), an appetizer sautéed in olive oil, garlic, onions, and ham served in shells, topped with bread crumbs. (7) Tripe Madrid Style (*Callos a la Madrileña*), a stew of tripe and lovely seasonings, topped with Spanish sausage. (8) Stuffed Eggs (*Huevos Rellenos Cantábrica*), with three different sauces. (9) Crusty Shrimp Pie (*Tosta de Carabineros*), shrimp on toast topped with a cream sauce and broiled. (10) Sausage in Foil (*Chorizo la Pastor*), Spanish sausage, encased in foil, baked in its own juices. (11) Almond Soup (*Sopa de Castilla la Vieja*), beef consommé with ground almonds and bread slivers and Parmesan cheese. Recipes we've adapted to family size from those of the Spanish Pavilion begin on page 100.

Photographer: Harry Hartman

THE EXPERTISE IS BUILT IN

We show the house below as an example of a special brand of expert advice you may have taken for granted or overlooked. While at first glance its pleasing facade may seem typical of builders' developments across the country, it represents a diversity of talents from the very foundation to the finished landscaping. Today's merchant builders—and Don Scholz of Scholz Homes, Toledo, Ohio, is one of the best—realize that good design is the essential ingredient of an attractive and livable home. Working with their own designers and utilizing economies of construction and simple construction techniques, they provide you with more for your housing dollar than you could possibly dream of in today's market. Such houses are the framework for your decorating and here again you have at your fingertips the talents of a raft of designers and stylists who represent the brand-name manufacturers of all types of home furnishings from furniture to floor coverings. (continued)



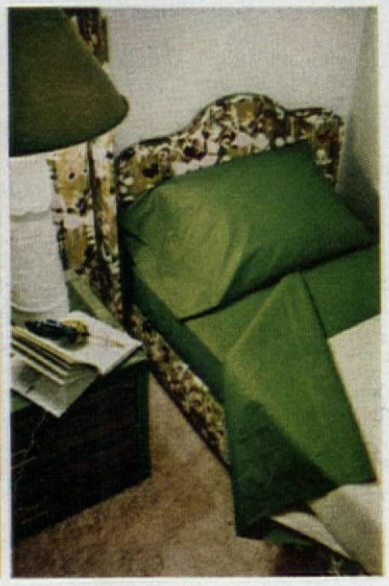
Behind this gracious facade: an expertly designed house that's as easy to decorate as it is to live in.

An entry is a must, according to Don Scholz, so this house has a larger foyer than you find in many more expensive houses. Dado and woodwork painted shiny white, vinylized zebra stripe, wood cuts, a mirror, and an umbrella stand furnish it to perfection.

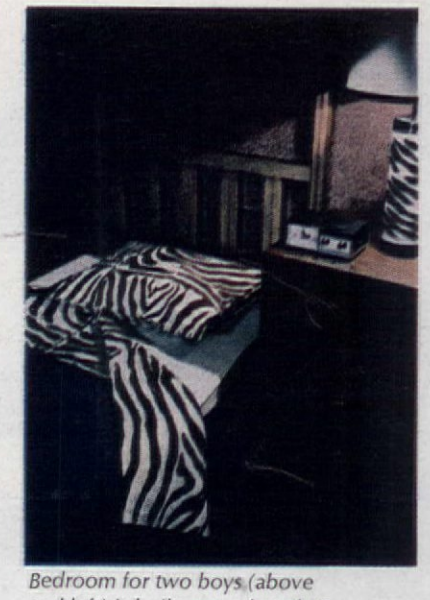
Living room (right and opposite page) is a room for living and comfortable entertaining, not just a showroom. We wanted it more formal than the family room yet not so formal as to be unusable. The furniture arrangement is quite symmetrical while the color scheme is elegantly neutral with warm gold and browns added to the basic black and white of the entry. Fabrics are a mix of sturdy menswear patterns with a strong floral. To make the room look spacious we chose small-scaled pieces. The glass-top coffee table, caned chairs, and the wall system are especially airy.

THE EXPERTISE IS BUILT IN (continued)

These experts and talented pros are dedicated to taking much of the guesswork out of decorating a house, to making it easier for you to have a home in good taste. Furniture designers have scaled pieces to fit the proportions of contemporary houses such as this one. They have designed pieces that meet our present-day needs—whether for family room, living room, or bedroom. Each company has produced furniture in a wide variety of styles—collections of pieces that are not necessarily identical but always compatible. And it is quality furniture at prices you can afford. These and other experts in the home furnishings field are now working on the same wave length so that you may coordinate your furniture, floor coverings, drapery and upholstery fabrics, lamps—even bedding—in any style from modern to traditional. (continued)

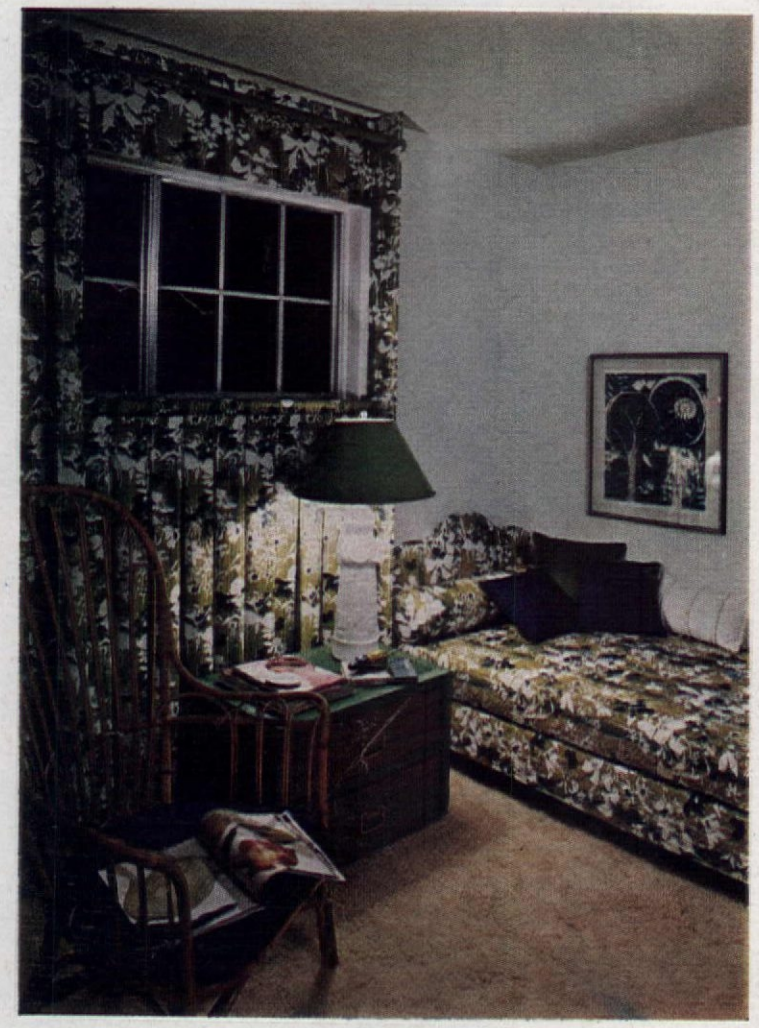


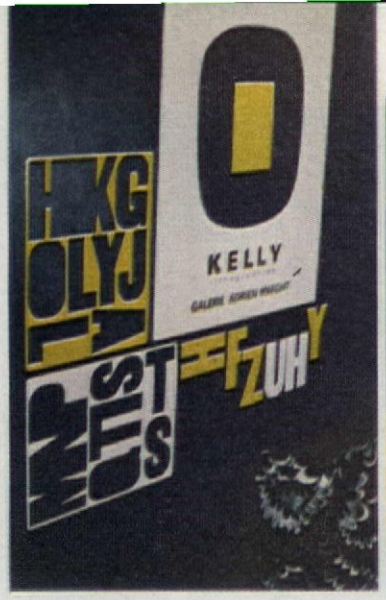
Teen-age girl's room (three pictures at right) is charming without being cute or cluttered and was designed to double as guestroom. Completely upholstered bed was placed in corner because two walls were taken up by window and closet. Wall system matches that used in dining room. Good idea for families on the move is interchangeable furniture like this. Print carries over the bright blue from the boys' room. To balance off-center window we stacked drapery all to one side. Header above window was camouflaged with print. For privacy—extra long cafes hang from fabric loops.



Bedroom for two boys (above and left) is built around a safari theme. Animal print at windows provides continuity—recalls zebra stripe and neutral colors seen in the entry, living-dining area. To avoid crowding we hung the fabric as flat panels. Furniture has a spare, trim, campaign-chest look in a wood finish that blends with the dark brown of the cork walls. Bunk bed proved a space saver, allowed us to place desks back to back against the bulletin board partition we had built.

Too many bedrooms are furnished with cast-offs and generally treated as stepchildren. Master bedroom (at right) was designed to be a private domain, comfortable, relaxing, cheerful. Decorated to suit both its occupants, it is neither too feminine nor too masculine. Furniture here is more traditional than anywhere else in the house. In a sense this room sums up the design thinking behind the whole house because it proves how easy it is to achieve an eclectic, collected look with mass-produced furniture. How? By mixing pieces (the nightstands don't match), wood with painted finishes. The olive green came from the girl's bedroom next door and is augmented here with a palette of yellows that runs from a pale primrose to the deep, almost orange-yellow of the bedspread. Yellow is tricky, easily looks washed out and lifeless unless used with conviction.





We covered back of family room cabinet (above left) with blue Naugahyde to match sofa and chairs, used it as a display area for family memorabilia. Table above is also covered in plastic.

THE EXPERTISE IS BUILT IN (continued)

And coupled with good design, these furnishings abound with features that are practical and serviceable for our servantless society. Expertly designed though they are, they must be chosen and assembled with expertise. That's the role you play when you're decorating your home. And that's the role the editors of *American Home* played here to decorate this home. Helping us were the Drexel Furniture Company, Kroehler Manufacturing Company, James Lees and Sons (carpeting), Charles Bloom, Inc. (fabrics), Englander (bedding), Tyndale (lamps).

Must for a family room: that it be functional and fun too. Furniture is tough and inexpensive here—the comfortable sofa and armless chair are upholstered in Naugahyde. Bright blue and brown recalls boys' room, yellow of draperies provides continuity with adjoining master bedroom. By placing a pair of cabinets at right angles to the wall we created an intimate seating area near the fireplace. Arched room divider was supplied with glass shelves to hold hobby equipment. Square game table with stools also serves as work surface for family hobbies.

Shopping Information, page 110.
Photographer: William Maris

LEARNING TO COOK

One of the most popular dishes in the world is spaghetti. But, did you know that spaghetti is only one of many hundreds of different types and shapes of dried dough that the Italians call *pasta?* Macaroni is used by many to describe the whole family, though pasta is becoming more familiar to us every day.

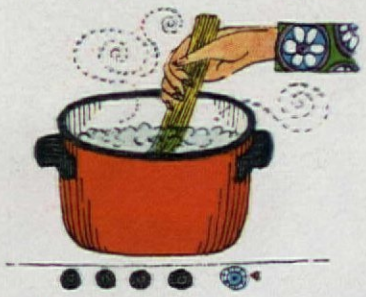
There are many legends as to the origin of pasta. But, whether you believe that Marco Polo brought it to Italy from China or discount the rumor because mention of macaroni can be found in a book published more than 500 years before he was born—you know it is a food you can enjoy in innumerable ways. Someone has said there are enough shapes and ways of serving pasta that you could serve it every day in the year and never repeat yourself.

To enjoy pasta properly, you should learn to cook it correctly. First, the pasta should be fresh. It can lose flavor if kept on the shelf too long. And, it should be cooked just before serving. You will need a very large pot—one about 8 quarts—since pasta requires a large amount of water. The recommended proportions: 3 quarts of water for 8 ounces of pasta.

How much should you cook? This can depend on the appetites of those you're cooking for, but generally, ½ to 1 cup of cooked pasta is allowed per person. To figure out how much you'll need, remember 1 cup (4 ounces) of uncooked pasta equals 2 cups cooked.

Always start with cold water. Add a tablespoon of salt for each 3 quarts of water and bring to a rapid boil. This means that the surface of the water should be moving vigorously and steadily. You can add a tablespoon of olive oil, if you like, to keep the pasta from sticking.

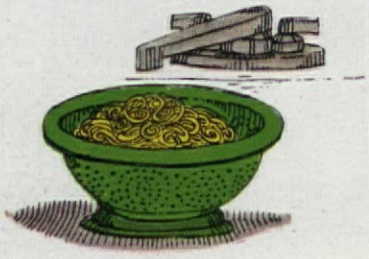
Add the pasta. If it is long strands of spaghetti, don't break them. Hold a bunch of spaghetti near the end and lower it gently into the boiling water.



It will soften as it enters the water and you can push the rest down gently. Leave the pot uncovered and boil the spaghetti rapidly. Stir occasionally with a large wooden spoon so all pieces will be cooked to the same doneness. Stir gently—don't break the pieces.

How long to cook it? Pasta should never be soft and mushy—then it is overcooked. Italians, who should know, say spaghetti should be cooked al dente. This translates literally as "to the tooth," which means the pasta is cooked until it bites firmly but chewy. Check the directions on the package. Then 3 to 4 minutes before the suggested time, start testing. Take a strand and bite it. Test every minute until it meets the test of al dente. The total cooking time will vary with the type of pasta (the thinner the spaghetti, the less cooking time) and your own taste of how you like it.

Remove the pot from the heat and



turn the spaghetti into a colander you have previously placed in the sink. Let it drain but don't rinse it. That will make it cold.

Pasta can be served with just butter and cheese, but it also lends itself to a variety of sauces. There are many excellent ones you can buy in cans, jars, and packages, but there is great satisfaction in making your own. Let's do a classic one—tomato sauce with meatballs. The sauce will freeze well so you can make it anytime and have it on hand to heat and serve.

MARINARA SAUCE WITH MEATBALLS

MEATBALLS

1 pound ground chuck
1 cup soft bread crumbs
2 tablespoons chopped parsley
1 egg
2 tablespoons grated Parmesan cheese
2 teaspoons grated onion
½ teaspoon salt
¼ teaspoon pepper
¼ cup olive or pure vegetable oil

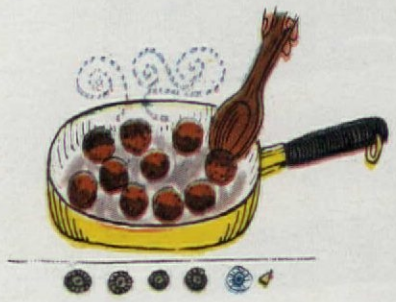
SAUCE

2 tablespoons olive or pure vegetable oil
2 cups chopped onion (2 large)
2 cloves of garlic, minced
1 can (1 pound, 13 ounces) Italian plum tomatoes
1 can (6 ounces) tomato paste
½ cup water
2 teaspoons salt
½ teaspoon sugar
1 teaspoon leaf oregano, crumbled
½ teaspoon leaf basil, crumbled
⅛ teaspoon dried, crushed red peppers

1. Combine chuck, bread crumbs, parsley, egg, cheese, grated onion, salt, and pepper in large bowl. Mix thoroughly but lightly.

2. Shape into small meatballs about 1½ inches in diameter.

3. Heat oil in skillet. Brown meatballs on all sides. Put only as many into the



skillet as will fit. Turn meatballs carefully with a wooden spoon. Try not to pierce them to avoid losing any of the juices from the meat.

4. Remove meatballs from skillet as they brown and set aside.

5. Make the sauce: Heat oil in large saucepan. Add onion and garlic.

6. Cook 10 minutes.

7. Add tomatoes, tomato paste, water, salt, sugar, oregano, basil and red peppers. Mix thoroughly.

8. Cover pan. Bring sauce to boiling. Reduce heat. Simmer sauce gently 1½ hours, stirring occasionally.

9. Uncover. Add meatballs. Simmer 30 minutes or until sauce is as thick as desired.

10. Serve over your cooked, hot spaghetti. Pass grated Parmesan cheese to sprinkle over each serving.

How to eat spaghetti? Spear a few strands on a fork and twirl it round and round on the plate or a spoon.

Ah so new!
Ah so good!
Ah so easy!

Chop Soupy

(Very clever, these Campbell's)

1 pound round steak, cut in very thin strips
2 tablespoons salad oil
1½ cups sliced fresh mushrooms (or 4-ounce can, drained)
1½ cups diagonally sliced celery
1 cup green pepper cut in 1-inch squares
½ cup green onion diagonally cut in 1-inch pieces*
1 can Campbell's Beef Broth or Onion Soup
2 tablespoons soy sauce
2 tablespoons cornstarch
½ cup water
Cooked rice

Mm! Mm! Good!

In skillet, brown beef in oil. Add vegetables, soup, and soy sauce. Cover; cook over low heat 20 minutes or until meat is tender. Stir now and then. Blend cornstarch and water; stir into sauce. Cook, stirring until thickened. Serve with rice, hot tea and fortune cookies for a happy ending. 4 servings.

*Omit if using Onion Soup.

Credit Spending

(continued from page 44)

your financial affairs and way of life to let him quickly determine how good a risk you are—before you tire of waiting and decide to shop for money or merchandise elsewhere.

QUALITY OF CREDIT

There's a feeling in some quarters that the consumer's quality of credit should, and could, be more precisely and promptly determined with the aid of electronic data processing methods.

The Federal Reserve System, for one, is at work on a credit-quality project, in cooperation with commercial banks. "Quality of credit," as explained by George W. Mitchell, member of the Board of Governors of the Federal Reserve System, relates to "the individual borrower's ability to repay the debt he owes, given the probability of changes in income, employment, liquid asset holdings, and other variables that determine repayment prospects. Unfortunately, we do not now have entirely satisfactory measures to determine the quality of consumer credit."

Speaking at a recent conference sponsored by the American Home Economics Association, in Madison Wisconsin, Mr. Mitchell said tha commercial banks participating in th project have been asked to suppl detailed data on the loans as well a on the characteristics of the borrow ers. In other words, how are automo bile loans being paid off these days How large or small is the averag down payment? Is the trend towar larger trade-in allowances? Finding can conceivably change the existin financing patterns of loans—not onl for automobiles but for other pur poses. Up to now—meaning up to th use of electronic data processin methods—all this detailed informatio on both borrower and how he han dled his loan couldn't be assemble and made available to lenders wit speed and accuracy.

Some consumers, of course, ma feel that their private affairs are al ready too accessible without dat processing. Not unaware of this at titude, the Federal Reserve points ou that studies of quality of credit wil benefit "strong" borrowers; i.e., bet ter financing arrangements can be ex tended to those who show up as th best credit risks. While nobody woul dream of putting it this way officially it appears to boil down to: Which do you want, more privacy or a more favorable loan arrangement?

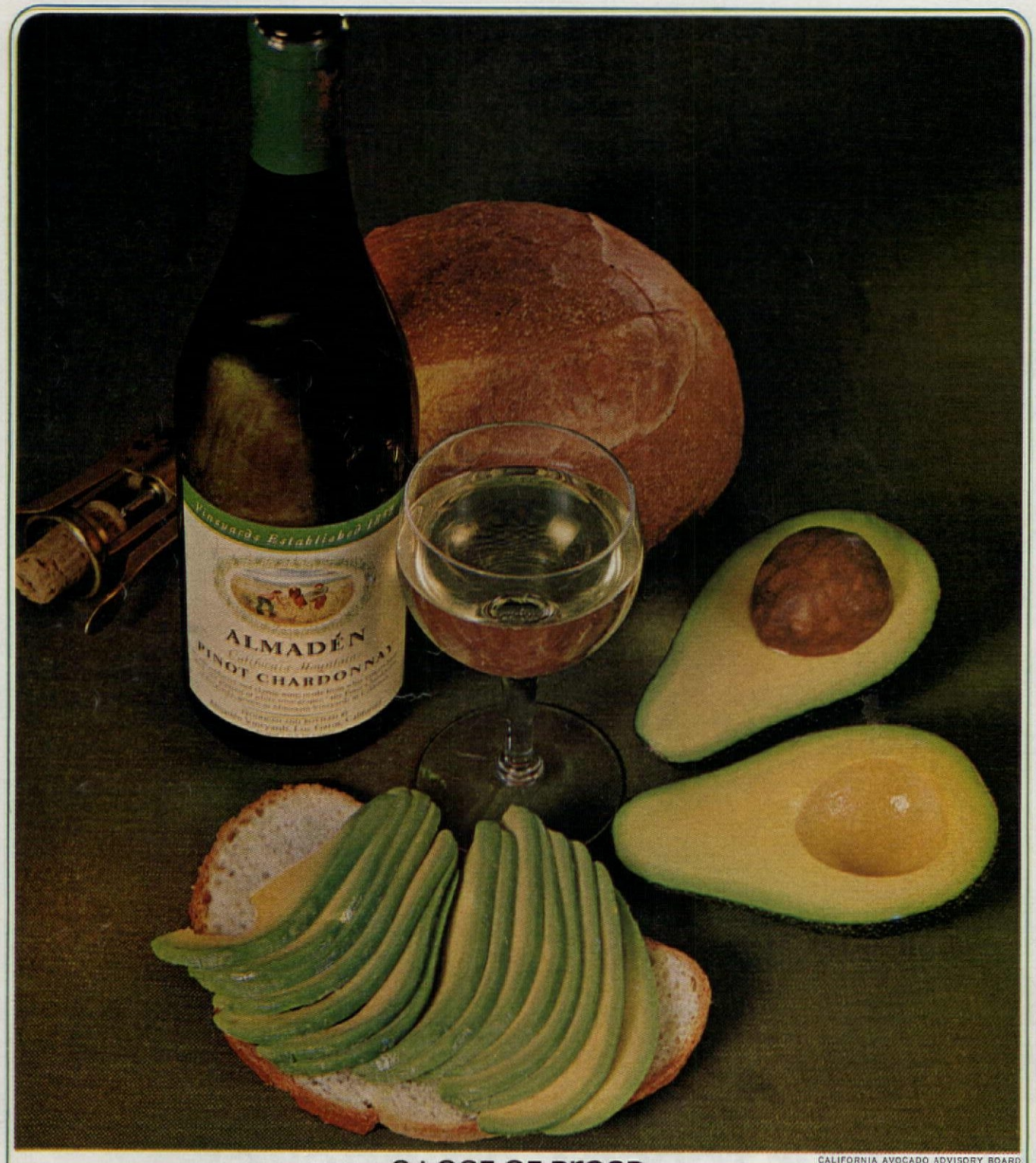
While the lender or creditor must obviously, be protected from los through poor credit risks, the con sumer needs protection too. Presum ably the man who extends credit i more financially sophisticated than the man who asks for it. So whil the quality of credit is being deter mined by electronic process, legisla tive machinery is being propose to see that the consumer gets a fai shake from the man whose mone he "buys."

UNIFORM CREDIT CODES

At the moment, the legislative ap proach to consumer protection is stil in the conference stage. The objectiv of the National Conference of Com missioners on Uniform State Laws i to unify the states on what consti tutes proper protection. State law now vary widely—on whether or no an individual's wages can be gar nisheed; whether he's protected b guarantees made by the seller whe he buys merchandise on the install ment plan; whether a sales contrac can be cancelled if the buyer decide the next day that he has been pushe into a deal he didn't really want whether the practice of fee splittin is a justifiable expense.

If a Uniform Consumers Credi Code can be agreed on, state legis latures can make it the law.

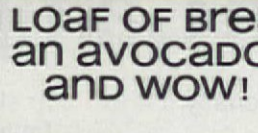
What's to replace the cheery jingl of money in the pocket when th Cashless Society prevails, goodnes knows. But maybe there's consola tion in the thought that the bor rower will become more pruden and the lender more selective. An we'll all be more honest or get what-for.



CALIFORNIA AVOCADO ADVISORY BOARD

a LOAF OF BREAD, an AVOCADO, and WOW!

Thin slices of mellow California avocado, lightly salted...
crusty French bread...a glass of Almadén Pinot Chardonnay. Paradise, indeed!
(Leave your avocado at room temperature until it yields to gentle pressure.
Then you'll find its subtle, exotic flavor worthy of Omar's praise.)



Avocados from California

Antique Cards

(continued from page 42)

made playing-card history by creating our modern suits, America is credited for introducing the joker in mid-1800. Also at this point in history, double-headed cards were still a novelty in America. Besides turning cards right side up, a player of that period had to quickly calculate the number of suit marks on his card. Corner indices were not popular until the late 1870s.

VARIETIES OF CARDS

Even though some antique playing cards resemble our modern ones, keep on the lookout for odd varieties. Cards can be found in all shapes, sizes, and materials. Those from India are round discs of wood, paper, or ivory. German cards of 1865 are oval shaped, and some American ones made in 1901 are of aluminum. So don't pass by anything that resembles an old playing card.

Or perhaps you'll find an educational card for teaching mythology, proverbs, geography, or military science. Cards were used not only for entertainment and instruction but also for money notes in Canada during the French rule and, at one time, as admission tickets to classes at the University of Pennsylvania. According to Albert Field of Astoria, New York, it is variations like these that lead the collector irresistibly from one find to the next. Mr. Field should know. He has one of the best collections of packs of antique playing cards outside a museum.

ORGANIZATIONS AND BOOKS

If you need help in finding cards, there are two organizations that publish auction lists of single cards and packs. The Playing Card Collectors Association and the Chicago Playing Card Collectors auction cards through the mail. They also list members who wish to trade cards. The Playing Card Collectors Association is headed by Harold Strothmann, 1021 South 8th St., Milwaukee, Wisconsin 53204. Director of the second group is Mrs. Dorothy Powills, 9645 South Leavitt St., Chicago, Ill. 60643.

Besides the auction lists of the two organizations, another auction by mail is conducted by Latham Lambert, 775 Edgewood Avenue, New Haven, Connecticut 06515. Mr. Lambert, known as the Red Rabbit (his own invention for a business name), issues about ten auction lists a year and gives the minimum bids acceptable, which range from $1 to $75.

If you wish more information on collecting cards or their history, these two books will supply it: *Collecting Playing Cards* by Sylvia Mann, Crown Publishers, Inc., $4.95; and *A History of Playing Cards* by Catherine Perry Hargrave, Dover Publishing, Inc., $3. The cards shown in this second book can be seen firsthand at the Cincinnati Museum of Art where they are on permanent loan from the United States Playing Card Company.

DISPLAYING

Now that you have found some of these cards, the next half of the game is displaying them attractively. You can frame them separately or as a group or place them under the glass of a coffee table. If you use your imagination you're certain to think of many other ways that you can show off the *hand* you've collected. And remember, in this game it doesn't pay to keep an ace up your sleeve.

Wonderful what you can do with cling peaches and cottage cheese.

THE MOST FROM YOUR AUTOMOBILE
By WILLIAM J. TOTH

SIMPLE BUT ANNOYING EMERGENCIES

Have you ever been the victim of your own thoughtlessness? Have you ever found yourself locked out of your car and the keys were in the ignition? Have you ever sat in your car in traffic with your horn blasting because it stuck? How about stalling in moving traffic and then finding you can't restart your car? What can you do to prevent these happenings or if they do occur, what are their solutions?

These little emergencies may not be a matter of life or death, but they are annoying and can be expensive and time-consuming.

Although there are literally hundreds of emergencies that could take place, here are some of the more common ones and their possible solutions.

LOCKED OUT

If you go to unlock your car and find that your keys are missing—don't panic. First search all of your pockets and your purse thoroughly. Be sure to look around on the ground near the car. Many times they will be nearby waiting to be found. If they don't turn up, remember where you put the extra key for just this occasion. Extra keys are usually tucked away in a wallet or placed in a magnetic box and attached to the automobile out of sight.

If they are still in the ignition, there are three things you can do. Call home for the extra key. Call a dealer who sells your car make and ask for assistance. Break into your car using a wire to unlatch the door or break the side vent window. In some communities a call to the police department could also solve your problem.

ALMOST OUT OF GAS

You look at your fuel gauge and it's on empty and you're miles from a service station. What can you do? Don't speed up to look for one. In fact it would be best to slow down to 35 or 40 miles an hour to conserve gas. Manufacturers usually foresee this situation and let the gauge show empty when about three gallons of gas are in the tank. This should take you at least 40 miles. Some motorists carry extra gas in a container in the trunk, but this can be dangerous in an accident.

If you feel your car chugging and gasping, pull over to the right and, if possible, off the pavement. Turn on your blinker lights and open the cover over your gas tank. Tie a white handkerchief to your radio aerial and lift up your hood. This will signal the police that you are in trouble. If a phone is nearby, use it but otherwise stay in your car with the doors locked.

STUCK HORN

Everyone is staring at you because your horn is stuck and blasting away. If you are moving, pull over to the right and stop. Then try to pry up the horn button. (You might even use the blunt end of a nail file.) If you have a horn ring, try rocking it. If the horn persists, turn off your engine, get out of your car, lift the hood, and look for the horns. On each horn there is an electric wire. Pull these wires loose and the blowing will stop. If this seems too much of a challenge to you, drive to the nearest service station you can find. They will do the same thing in a minute. There might be a charge.

STUBBORN LOCK

Once in a while you may find that your car lock is difficult to turn or won't turn at all. First make sure you have the right key. Then try sliding it forward and backward while turning it. If this doesn't work try a little graphite on the key. In cold or freezing weather, heat the key with a match or warm it in your hand before inserting it. The heated key could melt any frozen moisture in the lock. However, don't use oil to lubricate a lock as it will probably clog the mechanism.

DIFFICULT STARTS

One of the most common problems in starting most cars is flooding the carburetor with too much gasoline. One or two pumps of the gas pedal before turning the ignition key will usually suffice to start the car. Heavy pumping of the gas pedal feeds too much gas and the best solution is to wait a full minute or two until it evaporates. Be sure to read your car manual for particular instructions. Some manufacturers recommend holding your gas pedal down to the floor while trying to start, especially after it has flooded. If you have a manual choke, pull it out part way, don't overuse it. However, most new cars have an automatic choke that eliminates direct control by the driver. If starting difficulty persists, take your car in for an adjustment or otherwise this continuous strain on your battery will weaken it.

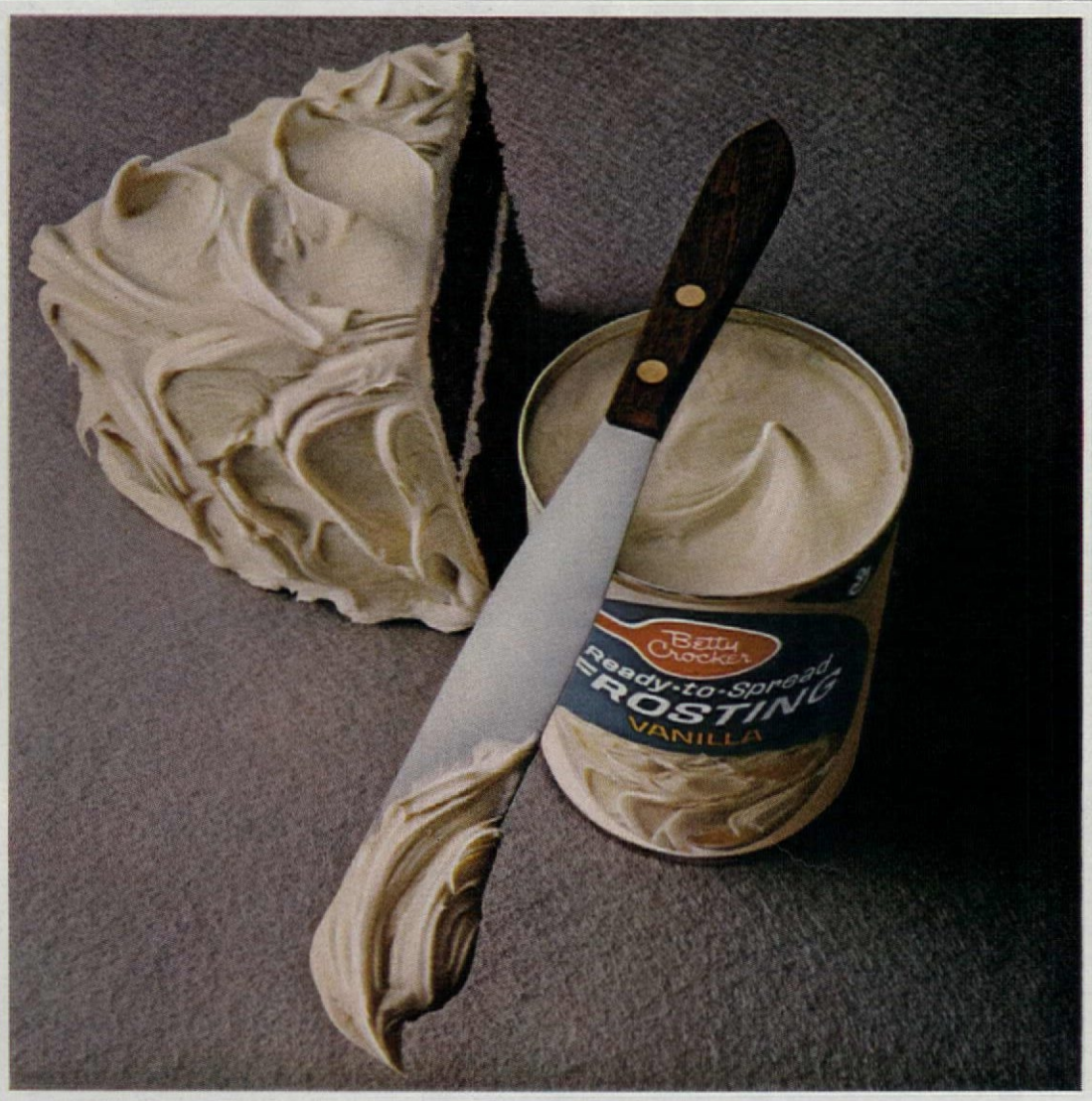
ONE HEADLIGHT BURNS OUT

Cars approaching you may mistake you for a motorcycle and come dangerously close. Unless you can turn on your parking lights while your headlights are on, use the turn signal on your blind side as traffic approaches. This will indicate that you are a car and how wide you are. (Don't use the turn signal continuously as it can confuse drivers following you.) If you have a spotlight, aim it down on the road on the side where the light is out. Some drivers attach reflecting tape on the burned-out lens to reflect light from oncoming cars. Regardless of what temporary measure you take, replace the lens as soon as possible.

HEATING UP IN TRAFFIC

Your temperature gauge begins to climb when you are caught in slow-moving, heavy traffic. What can you do? First of all don't keep too close to the car in front. His hot exhaust fumes will heat your engine more and you probably will draw in carbon monoxide fumes as well. As soon as you stop, put your gear shift into neutral and race your engine at a steady pace. This will cause your fan to draw air in faster to cool the radiator. If you must add water to an overheated radiator, keep your engine running. Don't remove the radiator cap if the radiator is steaming. Pull into a service station and let them do it or let the radiator cool before removing the cap.

Mr. Toth is a professor at the Center for Safety Education, New York University.



Nobody's homemade frosting spreads this easy or tastes this creamy. Not even yours.

Homogenizing makes the difference. Betty Crocker homogenizes her Ready-to-Spread Frosting smoother than you can whip, blend or beat any butter cream frosting at home. So it spreads easier, tastes creamier than homemade frosting. Chocolate, Milk Chocolate, Vanilla, Butterscotch, Lemon—enjoy them all.

4 ways to end the Doubleback.

You don't have to keep doubling back to your phone every time it rings... every time you want to make a call.

All you do is have any of these four phones installed wherever you spend much of your time. Then life at home isn't one long walk.

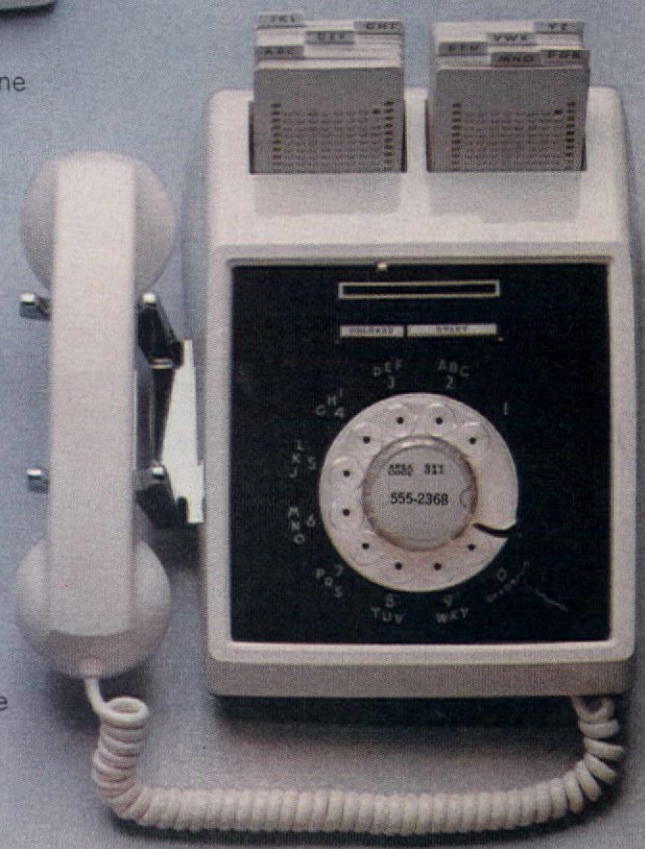
You're there when the phone rings. It's there when you want it. A call to your telephone company business office and a few cents a day does it.

AT&T and Associated Companies

Easy-does-it Wall Phone

Handy Desk Phone

Dainty Princess® Phone



Convenient Card Dialer Phone

BOOKS AND BOOKLETS

BOOKS

How to Plan and Plant Your Own Property. According to author Alice R. Ireys, if you become well enough acquainted with planting design, there's little reason why you can't design your own landscape. Her book makes the project fun . . . from the initial step of learning how to measure your property to the time when you rough out a plan from which you can develop your own design. We were most interested in the detailed plans of gardens accompanied by photographs that show how the plans have worked in actual practice. In addition to the imaginative ideas for total landscaping, there are suggestions for terraces, small gardens, and garden rooms; and answers to questions frequently asked by home owners. What are the best shade trees? Is there a hedge that doesn't need clipping? How can I plant for privacy near a road? $7.95, Barrows.

The Emergency Book. What would you do if someone needed first aid, a fire broke out in your home, you were involved in a boating accident, road mishap, a weather emergency? Would you be able to cope with the situation intelligently and quickly? This book, written ostensibly for young people, is one we can also recommend for adults. Without technical language and with clear, illustrated explanations, it tells you exactly what to do in all kinds of emergencies—large and small. By Jeanne Bendick. $3.95, Rand Mc Nally.

The Storybook Cookbook. Once upon a time there was a little girl who wanted to learn to cook. This would be an appropriate introduction for this enchanting book of recipes based on foods from the classics of children's literature. There's Heidi's Toasted Cheese Sandwiches, Captain Hook's Poison Cake (actually, a very palatable offering), Hans Brinker's Waffles, Pinocchio's Poached Egg, and many more. Preceding each recipe is a short description of the story and a quote from the book about the food. An original approach to children's cooking: recommended for preteens (grades four to seven). By Carol MacGregor. $3.50, Doubleday.

The Electric Knife Way to Better Carving. Good food is as much a part of this attractive book as the step-by-step instructions on carving. In over 50 pages of photographs, every aspect of meal preparation is illustrated and the recipes cover all occasions . . . from basic family meals to holiday suggestions. While the book makes a definite pitch for electric knives, it still offers a great deal to those who don't own one. Edited by Betty Sullivan. $4.95, Hamilton Beach.

Bargello Florentine Canvas Work. In the 14th century an Italian nobleman provided the inmates of the Bargello prison in Florence with canvas and embroidery thread and, in so doing, contributed to the creation of Bargello embroidery. While this story would provide a colorful beginning for a colorful craft, it is, in fact, a myth. We mention it here because it is one of many engaging anecdotes in this book by Elsa S. Williams. However, the real merit of the book is its contemporary, how-to approach to a very old form of embroidery. The 55 individual designs in the book are produced as large as possible so that you can copy right from the page. Each uses colors that complement modern color schemes and all are accompanied with suggestions for appropriate uses. Incidentally, no one is certain where Bargello was first created. We are certain, though, that you'll find this book fascinating and one that may inspire you to begin to embroider all kinds of items in this easy stitch. $6.50, Reinhold.

English Style in Interior Decoration. Designer Mary Gilliatt wrote the interesting, informative text. But w out photographer Michael Bo wonderful pictures, this book co not fully tell the story of what happened to English design. An lot has happened. Once overly tr tional, English design has now ta a highly individualistic turn—wh warmth, imagination, vivacity, open-mindedness play key ro Since the overall effect is one eclecticism, we think yo find lots of ideas here— matter what your ta Many of the ideas can adapted inexpensively t A beautiful, practical bo $17.50, Viking.

These books may be dered through your lo bookstore.

The difference between a good dinner and a great dinner is often very small.

The small delicate peas that rival the French petits pois in flavor.

© Green Giant Company

BOOKLETS

The Art of Seasoning is illustrated, 34-page rec booklet that describes h to turn ordinary table f into snappy new dishe using pepper sauce. For h tory buffs it also offers interesting account of cultivation of the hot, pepper and how it is ag like wine to produce basco. Free from McIlhe ny Company, Dept. MC Avery Island, La. 70513.

Seafoods 'n' Seaports, landlubber cooks, is a lection of the best tra tional and contempora seafood recipes from t Massachusetts coast— deliciously adaptable to gional, fresh, and froz fish. Irresistibly illustrate it includes lots of local s lore and rounds out its pages with a section on S vory Sauces. Free fro McPartland-Bidwell, In Dept. AH, 153 Main S Manchester, Conn. 0604

The Bissell Home Han book of Gardening w save gardeners—new or n —time, effort, and mistak by suggesting ways achieve initial success design, planting, and ca This profusely illustrat booklet covers the gardener's who domain—lawns, trees, flowers, veget bles, vines, tub plants; plus pat benches, pools, arbors, bird feede Send 50c to Bissell, Inc., Dept. A Grand Rapids, Mich. 49501.

Aid on the Highway is a useful han book for motorists. It details what do at the scene of an accident, ho to make emergency repairs on t road, and provides a checklist f maintenance. Send 20c to Nation Research Bureau, Inc., Dept. AH, Burlington, Iowa 52601.

"How I got my family to change their underwear every day." by Minna Kalikak

My boys are good boys, every one of them. They work hard, save their money and never get into any trouble. And they're always worrying about their mother.

That's why the trouble with the underwear started. They think I work too hard. You know, taking care of the house, making dinner, doing the laundry. So one day they said to me "You know, Ma, if we don't change our underwear every day, you'd have less laundry to do." Can you imagine that? So I said "C'mon boys, it's your mother you're talking to. Who do you think you're fooling? *I'll* worry about the laundry. *You* just change your underwear."

Well, do you know what happened? I embarrassed them. So you know what they did, my boys? They went out and bought me a Whirlpool washing machine that does up to 18 pounds of laundry in one load. Can you imagine that? 18 pounds. Now I only have to do one load of wash a day. And you know, they bought it with their bowling winnings.

My boys, bless them. If I could only get them to wear pajamas at night I'd be the happiest mother in the world.

Whirlpool CORPORATION

HOW TO USE MODEL ROOMS

For a quick and easy decorating course, pack pad and pencil in your handbag and take a stroll through the model rooms of your favorite department or furniture store. You'll find they contain a wealth of adaptable ideas to help you solve small problems or act as a complete guide if you're planning to redecorate from scratch.

Model rooms are the stage on which a store's interior designers display their talents. They're also used as a showcase for the new looks and new lines in home furnishings.

No matter why or how a store uses model rooms you can only benefit from them if you don't compare them exactly with your particular problem or room. Look for ideas even if your room is square and the model room you like best is long and narrow. If a bedroom appeals to you, but your living room is the problem, adapt the ideas, the colors, the flavor.

Model rooms should give you ideas for space-saving techniques, furniture arrangements, color and design combinations, and a host of other possibilities. Of course, the store will be happy to reproduce one of its model rooms for you. And, if the merchandise you like in the model room is way above your budget, it's more than likely that the store carries similar merchandise in price lines that you can afford. This is often the case with one-of-a-kind antiques that are used just to make a point. Good reproductions are almost always available in the store.

Generally, each model room will have a sign indicating the style, price, and department where you can buy every item shown. Sometimes stores use merchandise in their model rooms that is not in stock. If you want to buy these items you will most likely be directed to the interior-design department where they will place an order for you.

Most stores change their model rooms twice a year. Usually openings are timed to coincide with midwinter and midsummer furniture sales or to introduce new furniture lines that are brought out semiannually.

Following are some of the ways model rooms can help you decorate.

FURNITURE ARRANGEMENT IDEAS

Model rooms can help you create more interesting and effective arrangements of the furniture you already own. Notice how the furniture in model rooms is placed for traffic patterns that allow easy movement through each part of the room. Look for ideas in conversation groupings or for turning a special piece such as an armoire or étagère into an important focal point where one is needed. Watch particularly how interior designers make use of available floor space. Do they use furniture at right angles . . . corner placements . . . unusual groupings to get away from the "lined up against the wall look"?

PROPER USE OF SCALE

Model rooms will show you how to use a large wood piece or sofa without creating a heavy, overpowering effect. A loveseat or small sofa used in place of several chairs, or possibly two loveseats that could replace a large sofa, are model-room decorating tricks well worth noting. Watch for different types and ways to place tables and small chairs. Notice how painted and wood finishes are used together and how printed and plain upholstery fabrics can be combined effectively.

NEW WAYS WITH WINDOWS

A new window treatment is perhaps the quickest way to give a room a fresh, new look.

And why not adapt a window treatment from a model room to hide such defects as irregularly placed windows, exposed pipes, unusual wall recesses, badly placed radiators, or an air conditioner? Even though the window treatment you see in a model room may not be designed to conceal a problem, look at it for possible ways it can be used to disguise any window problems you may have.

Look at window treatments for ideas in using color, interesting trimmings, and decorative hardware.

WALLS AND FLOOR

Remember, a picture doesn't have to be hung centered over a sofa. Model rooms are usually full of bright ideas for combining pictures and wall accessories in original and pleasing ways. And if you're planning wall units or a storage wall, you'll find good examples to follow in model rooms.

Floor-covering arrangements are more than just coverings for your floor. Learn how to set off one area within a room by using an area rug or hard surface flooring. Find out how a room can be brought together as a unit with the proper selection of floor coverings.

If you are wary of patterned or boldly colored rugs, model rooms are the best place to see how they brighten up a scheme. And don't forget kitchens and bathrooms. Notice how decorators use carpeting in both rooms for warmth and as a color accent.

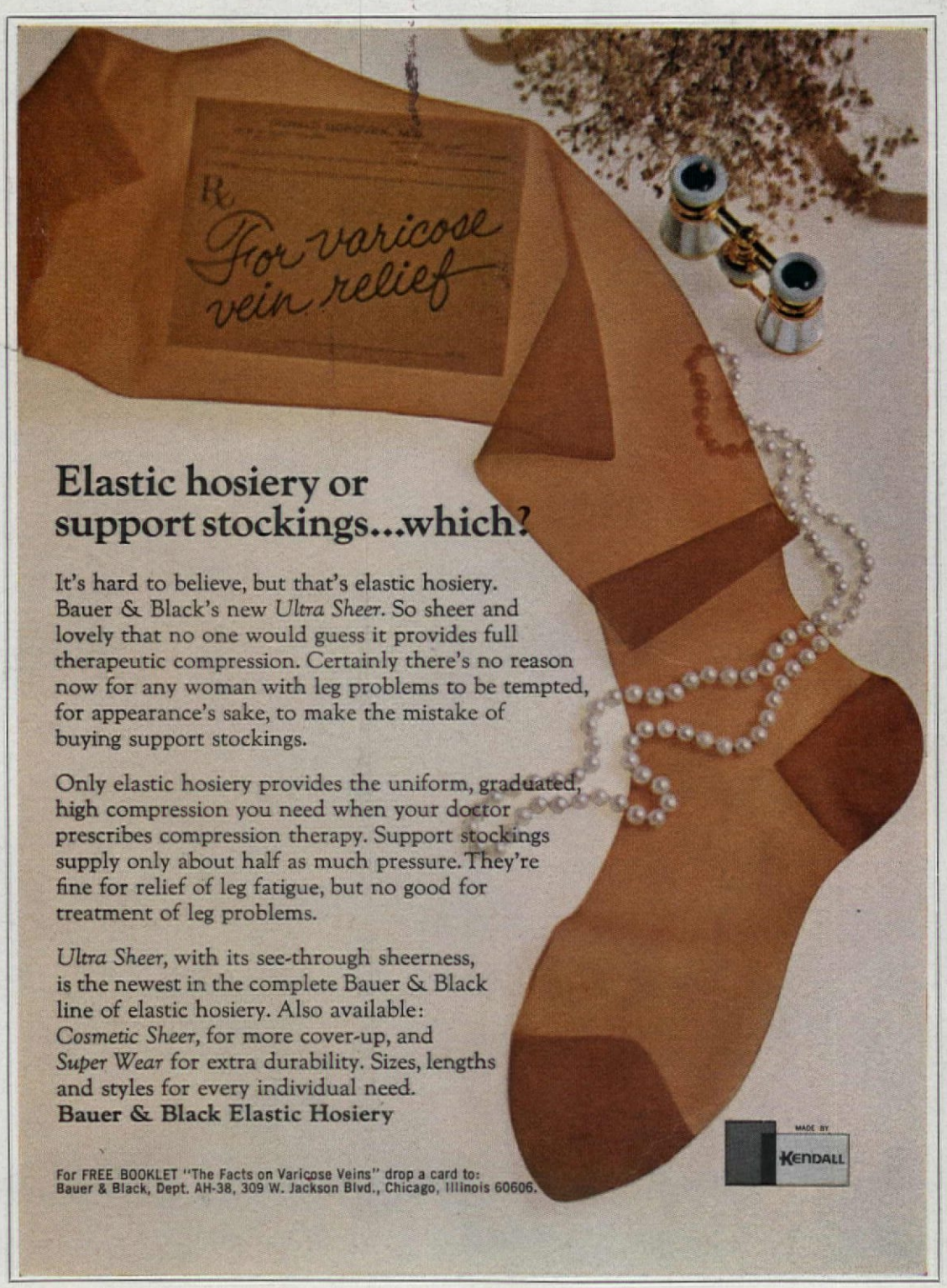
SOME BRIGHT IDEAS

Find out how to use indirect lighting, baby spots, recessed lighting, and dimmers for new effects in lighting that also give maximum functional impact. If you are looking for lighting arrangements, look for lighting that can be recessed into a wall unit or under a drapery valance. Notice, too, the ways wall sconces and pictures or mirrors are used together to provide light and an attractive wall arrangement.

If you are tired of bedside tables with lamps for your bedroom lighting, check the ways decorators use wall or overhead lighting to create decorative and functional combinations.

BE DARING

Model rooms usually break the decorating rules very successfully. So can you! The result will be a highly individual room. From model rooms you can learn the art of mixing periods, exciting ways to use fabric and combine prints, how to decorate around a boldly patterned rug, and how to make a room come alive with imaginative accessories. When you see the look you want in a model room, study it to learn what really makes it work. If you make a careful evaluation, you'll emerge with a formula for your decorating.



Do it the way the stars do... with mirrors... and lights. Now you can own the kind of lighted mirror that celebrated actresses use. Buy Westinghouse light bulbs and get the mirror at a very special price... just $6.75.

This theatrical make-up mirror lets you study every subtle contour of every feature, every delicate shading and tint. It's reversible with a regular mirror on one side, magnifying mirror on the flip side. You can hold it in your hand, or use it as shown in its convenient stand that also holds make-up accessories. See yourself as you really are... see the make-up you're applying as it actually looks to others. This means you can now make yourself up with professional skill. Quickly. Easily. Like that!

Westinghouse Electric Corp., Lamp Division, Bloomfield, N. J.

You can be sure if it's Westinghouse

*Over published average life of household bulbs.

Extra Life* Eye Saving bulbs... soft, glare-free, longer burning light in 40, 60, 75, 100 and 150 watt plus 3-way bulbs.

Low cost standard bulbs ...a complete line of popular household sizes: 15, 25, 40, 60, 75, 100, 150 and 200 watt plus 3-way bulbs.

Gentlemen: Make-up Mirror Offer
Please send me _____ Make-up Mirror(s) at $6.75 each. Enclosed is $_____ and a panel from a Westinghouse Light Bulb package.
Name_____
Address_____
City_____ State_____ Zip_____

Make check or money order payable to: Westinghouse Electric Corporation. Please do not send cash or stamps.
Mail to: Westinghouse Make-Up Mirror, P.O. Box 7129, Roseville Station, Newark, N. J. 07107. Allow six weeks for delivery. Offer expires June 30, 1968. Offer good only in the U.S.A. Void in states or localities where prohibited by law. DEPT. A

THE NEW LOOK IN PLASTIC FINISHES AND MOLDED COMPONENTS

There is a new breed of plastic parts on the furniture scene. And they are different from the other plastics we have grown accustomed to using, because these man-made synthetics look like, and are used like, wood. Don't be surprised if a beautiful hand-carved *wood* mirror frame turns out to be a molded composition and the little carved rosebuds on the French commode are plastic components.

Generally when buying furniture you'll be dealing with two categories of plastics: vinyl veneers and molded components.

VINYL VENEER

Vinyl veneer describes the relatively new concept of wrapping the top, sides, and other surfaces of furniture made up of a core stock or substrata with a decorative vinyl material. This can either be a vinyl laminate that actually includes a thin veneer of wood or it can be a sheet of vinyl that, through photographic reproduction, simulates wood graining.

Tartan-Clad is the photographic version of vinyl veneer and consists of a vinyl film over a printed photographic image of wood (any wood) in any color styling, from popular fruitwoods to rare black walnuts. This vinyl veneer covers unfinished furniture surfaces, somewhat like a wood veneer, due to a highly sophisticated fabricating technique and adhesive system. It also covers all exposed parts, including moldings and legs.

Although Tartan-Clad has the look and feel of wood, it needs no waxing, oiling, staining, or varnishing. And it resists scratches and common household liquids, from soft drinks and cocktails to household ammonia and bleaches.

Tartan-Clad is also a quality-control program which means that its producer, Minnesota Mining & Manufacturing Company, will license manufacturers to use the Tartan-Clad brand name in marketing and furniture, providing they meet certain quality standards.

Furnaflex, a process of combining actual wood veneers with vinyl, is a three-ply laminate and is a product of Parkwood Laminates. The top ply is a transparent vinyl that protects against scratches and stains. The middle ply is a layer of wood veneer and the bottom ply is aluminum foil for heat resistance. (Tartan-Clad also comes in a heat resistant version.)

Surfaces covered in vinyl veneers are easy to maintain as they can be cleaned with a damp cloth and mild household detergent. They should then be rinsed and dried. If a higher luster is desired, you may wax lightly. One warning: The one household chemical known to impair the vinyl veneer finish is acetone, an ingredient used in fingernail polish and polish remover.

MOLDED COMPONENTS

Now, with an understanding of what vinyl veneer is, let's turn to the molded components. The process is relatively simple. The plastic for components, carvings, overlays, etc., is poured into the design mold, which has the wood grain pattern of the original, and is pressed under pressure. The plastic elements of a piece of furniture are then finished to match the wood portions of the piece they are to adorn.

Manufacturers are using the molded plastic components in three ways.

1. Inside, as drawer guides.
2. Outside, as decorative treatments. With molded components the most intricate hand carving can now be reproduced in plastic.
3. For legs that will be resistant to dents and scratches. Several furniture manufacturers have developed their own molded component parts.

Polyart is the name of the molded polymer components used in some furniture made by Kroehler Mfg. Company. Compatible with lacquer-type finishes, Polyart components can also be bleached of their finish and be washed off with lacquer thinners when refinishing is desired.

Santique is the name given to a new chemical process used in the production of furniture by Stanley Furniture Company. With it, Stanley can produce slender, shaped legs and intricately carved chair backs and bottom frames without fear of breakage. While an entire piece of furniture could be manufactured in Santique, it is less expensive at this point in its development to use wood for plain panels and tops.

There are several valid reasons why furniture firms, large and small, are using plastics where they once used wood.

1. Price. A curved, carved cabriole leg can be molded of plastic for the cost of just sanding its wood counterpart. And the more detailed the design, the more competitive plastic becomes.
2. Shortages. Many of the finer grades of wood are in short supply while annual production of furniture is going up. Above all, there's a serious shortage of skilled craftsmen.
3. Quality. In some applications, plastics may simply be better, more functional, and much more durable than wood. And plastic can withstand the rigors of shipping and moving far better than wood.

SHOPPING TIPS

How do you shop for furniture using these new materials? In much the same way as you would for all wood furniture. Remember that most stores will not talk in terms of plastic. Instead they will talk about high-pressure laminates or vinyl veneers or molded components.

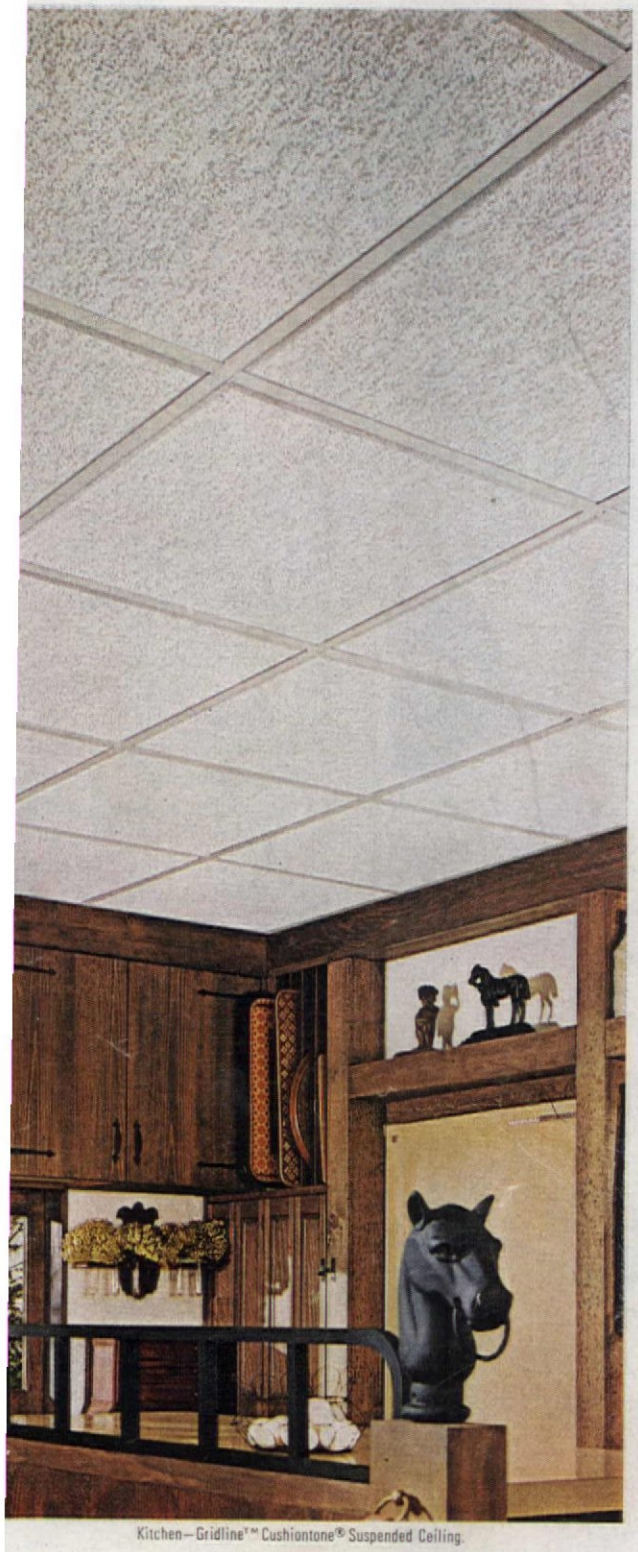
First, look for design appeal. The same styling and decorative aspects that attract you in other furniture will draw you here.

What meets the eye? The finish of a man-made material often makes it . . . or breaks it. Important to the appearance is the degree to which the plastic component has been blended in graining, color clarity, and texture to the wood with which it has been mated.

Determine why they were used. For a particular function that appeals to you? Because they lower cost to a price you can afford? Both reasons are sound.

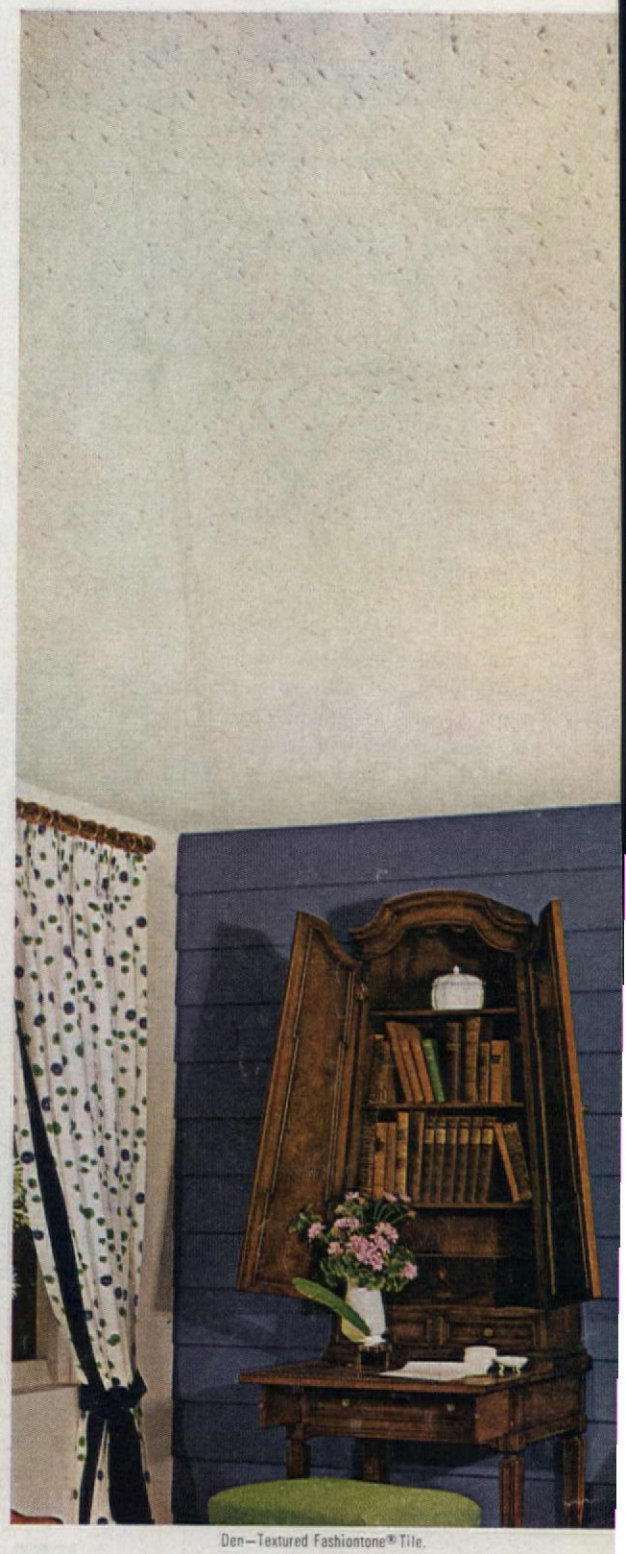
Ultimately the plus and minus qualities of the man-made veneers and molded components must be measured in relation to their use. Decide where these materials can best serve you. Be as aware of the facts about man-made materials in furniture as you are in housewares and fashion.

Are you willing to pay $75 for a little peace and quiet? How about $60? $40?



Kitchen—Gridline™ Cushiontone® Suspended Ceiling.

Dining Room—Pinehurst Cushiontone Tile.



Den—Textured Fashiontone® Tile.

Noise. Noise. Noise. If it seems like that's all you ever hear, it's time you heard about acoustical ceilings.

Ceilings like these. They absorb sound, deaden it. Give you a little peace and quiet. And, as you can see, Armstrong acoustical ceilings are as easy on the eyes as they are on the ears.

Take a look at the one in the kitchen. It's a suspended ceiling . . . a neat way to hide exposed pipes and wiring or to lower a high ceiling. This one is Gridline Cushiontone. The reason it looks like it's three-dimensional is that it is. Beveled edges on the panels allow them to drop below the metal frame. By the way, you can spray-paint the exposed part of the frame to complement your color scheme.

Did you notice the random swirls in the dining room ceiling? They highlight the deeply embossed surface of Pinehurst Cushiontone. It's a ceiling with a truly unique look . . . a look that'll last. Because like all Armstrong Ceilings, it's washable—just as easy to keep up as it is to put up.

Don't be fooled by the ceiling in the den. It only looks like a single, continuous surface. It's really Textured Fashiontone . . . tiles with square edges that fit together so tightly, so perfectly, that they don't look like tiles.

All told, you can see fifteen different acoustical Armstrong Ceilings at your lumber dealer's. Ceilings that soak up as much as 60% of the noise. And that can be put up for as little as $31.

(All prices are for materials for a 12-by-14-ft. room.) But no matter how much you pay, you'll be getting a sound value.

Free! Color pictures of the complete line of Armstrong Ceilings and a helpful do-it-yourself installation booklet. Write: Armstrong, 6803 Rand Rd., Lancaster, Pennsylvania 17604.

Armstrong

DECORATING CLINIC

We welcome your questions about decorating problems and will answer them here as space permits.

Question: *I have a large and ever-growing collection of political memorabilia that I would like to display. Can you give me some suggestions for doing this neatly and attractively? I don't want it to look like a museum display.*

Answer: Plan a flexible arrangement and one that's bright and amusing. As a beginning, cover three bulletin boards in burlap—one each in red, white, and blue. Line them up horizontally or vertically to suit your space. Use one for pictures, one for banners, another for just buttons etc., and as your collection grows, start over. For a neat look be sure nothing extends over the edges.

Question: *I am a housewife with too little time and money for extensive decorating but would like to convert a bedroom into a study-sewing-guest room. So far I only have a sofa bed and carpeting.*

Answer: Your most essential piece of furniture will probably be a work table/desk. This can be made quickly and easily from a flush pine door covered with a practical coat of shellac and perched atop two wooden sawhorses painted a bright color. An old wooden chair, vintage Grandma's attic, would look great with a coat of shiny paint and a new cushion. A wooden box, toy chest, or old camp trunk covered in vinyl can serve as an end table. The least expensive and most flexible storage wall can be assembled from adjustable painted shelves, standards, and brackets. For storing sewing equipment and fabric, filing papers, etc., spray-paint cardboard boxes or cover them with peel-and-stick paper.

Question: *I am about to furnish my first home and have always loved the look of black-and-white toile. I would like to do my sofa and draperies in this fabric and use Kelly green carpeting and lime green chairs. Basically I want a contemporary look and am not sure if the toile is quite right. What about accents?*

Answer: We love the look of black, white, and green. This is an excellent choice and as contemporary as you want to make it. However, we would advise against the toile as it will give your room a traditional feeling no matter what else you use with it. Instead use a stylized black-and-white pattern on your sofa—something strong enough to stand up to your brilliant greens. Simple white, sheer casement cloth draperies would be preferable to pattern. Green carpeting and chairs are fine. Use lots of black and white accessories.

Question: *Recently we redecorated our sun porch. It measures 8 by 16 feet and has a total of nine windows! One wall has a large window flanked by single windows, two facing walls have double windows, and the wall that connects the sun porch with the living room has two smaller than average windows. I just don't know how to treat all these various windows. I thought perhaps cafe curtains would be the best solution. Would a print be suitable since I have no other pattern in the room? The walls are covered with paper that looks like walnut paneling and the only color in the room so far is in an orange area rug.*

Answer: Because your room is rather long and narrow and has so many openings, your job is to unify the area as much as possible. Cafe curtains will not do this for you. We would rather have you curtain the one wall that has the picture window with wall-to-wall, floor-to-ceiling draperies in a muted plaid, check, or stripe, perhaps in shades of beige, brown, and orange. Install louvered shutters stained walnut on all other windows. This would create a focal point in the room and be easy to maintain. We think too that fabric on all these windows would tend to be too heavy and too confining for a room of these proportions.

Question: *What can I do with a long narrow hallway that runs from our front door back to the kitchen? With three youngsters trailing through it each day it doesn't make sense to use expensive carpeting or wallpaper.*

Answer: To take the abuse you describe, this area needs the strongest materials available—and that means vinyl in colors that will not show dirt. Make the basic scheme charcoal and white with heavy-gauge vinyl floor tile in a charcoal color laid diagonally and broken every two feet with a narrow feature strip of white. The diagonal stripped effect will give an illusion of width. Cover the walls in a similar color vinyl with the look of suede, or perhaps grasscloth, and create a gallery by hanging prints, paintings, fabric wall hangings, or maybe the children's finger paintings. Instead of the conventional ceiling fixture run a strip of spotlights on a ceiling track the entire length of this area to play softly on the walls. Don't be afraid of this dark color scheme. Sometimes it is advisable to be dramatic in confined areas rather than to attempt to open up the space.

Question: *I want to make our baby's room different—not the usual pink-and-blue-lambs motif. We have baby furniture—a white crib and an unfinished chest. The room is eleven by ten feet with a five-foot window. How can I make it come alive with color?*

Answer: There is no need to think you must decorate a baby's room in the palest of colors. Vibrant color is in and definitely so for a baby's room. Pick the brightest and happiest colors you can find. Paint is inexpensive and does wonders for any room. Try shocking pink, lime green, and sunny yellow for a little girl. Think about fire-engine red, royal blue, and stark white for a baby boy. For a little girl use bright yellow on the walls and chest, lime green for the crib, and a hot pink fluffy rug (washable, of course) for the floor. A flower print that has all these colors could be used for curtains. Using the red-white-and-blue scheme, paint two adjacent walls red and the other two white. Put the white crib against a white wall. A blue rug for the floor and blue painted wooden slat porch blinds for the window will give you a great look.

LUXURIOUS "CLASSIC" SOFA RETAILS FOR UNDER $350

Furniture is one of the most thoughtfully-bought products in the world. Sometimes it's chosen after weeks of shopping, and frequently with the judgment of more than one member of the family. This adds considerable meaning to the fact that Kroehler sofas and chairs go into more homes than any other in the world. Each of them, from the standpoint of good design, worthy construction, and reasonable price, is the home-maker's informed way of agreeing that— *You're right at home with* **KROEHL**

For Kroehler's new 32-page furniture guide with decorating tips, send 25¢ to P.O. Box 5067, Chicago, Ill. 60680.

THE FURNITURE NAME THAT
LIVING ROOMS THAN ANY

By Virginia T. Habeeb

DOES YOUR CRYSTAL PASS THE MOST CRUCIAL TEST?

Does your crystal get an approving eye from your most fastidious friends? Your mother or your mother-in-law? Your husband? Is it unclouded, lint-free, smudge-free, squeaky clean, and shining? If not, you should look into the many joys of a dishwasher. The dishwasher has had its detractors . . . those who would say "By the time I've finished scraping and rinsing I could have washed them by hand." Or "Put my good crystal in a dishwasher? Never!" Or "Since I have to wash the pots and pans by hand, a dishwasher just doesn't save me much time." We've heard all the arguments and we honestly don't agree. Once you've lived with a dishwasher, you'll never want to be without one. Here are some persuasive facts to consider if you are still wondering whether to buy one or not.

- The dishes come out cleaner and more sanitary than your handwashed dishes ever could. It uses scalding hot water to wash them and hot, hot air to dry them. By the way, how often do you wash your dish towel? And why should you have to if your dishes are so clean?
- Forget about rinsing and scraping. That's only necessary when you're washing dishes by hand. The dishwashers today have filters and flush-away drains, even miniature waste disposers, to take care of soft food wastes.
- China and crystal are safer in slotted racks designed for them than in slippery hands. Specially formulated dishwasher detergents and wetting agents help assure sparkling dishes and crystal. Only in the case of antique hand-painted china, cutlery with handles of bone, bamboo, wood, etc., and nonheat-resistant plastic ware, would we recommend that they be washed by hand.
- Not only can you wash pots and pans in the dishwasher, but you can put them in as soon as you're finished with them and keep the kitchen neater.
- Never again that overwhelming stack of dishes in the kitchen that greets you after the last guest has departed from a dinner party. Dishes can be stacked in the dishwasher as you clear the table. (One of our top favorite reasons for owning a dishwasher is for after-party cleanup.)
- No matter what size your kitchen or budget, you can find a model for you.

Try living with a dishwasher. It's the greatest! Here's what you'll find when you look at the 1968 dishwashers.

YOUR CHOICE OF FEATURES

The list of dishwasher features is a mile long and a yard wide. They all add up to more convenience for you and better washing for your dishes. Some are essential in all models, others are conveniences which may or may not be worthwhile to you. Decide which of these you want and need. Then, armed with this information, select the model of your choice.

Double Wash Cycles

You're assured of thorough dishwashing when the basic wash cycle includes two forceful washes, or a prerinse and wash, followed by three rinses and a heated drying.

Waste Disposing Action

Filters catch soft food pieces, may even flush them away. Or miniature disposers pulverize them and flush them away.

Multiple Sprays

Two or more spray arms, towers, showers, or other ingenious devices let you load the dishes the best way they fit. A spray of water will reach all of them. (A single spray is also effective but more care must be taken in loading the dishes correctly.)

Adjustable Loading Capacity

The easiest way to find out if a dishwasher is the right size for you is to mentally load it with your dishes. Is there room for tall glasses, mixing bowls, large platters, lasagna dishes, and casseroles?

For the maximum in loading flexibility, look for racks which have movable parts to accommodate different-size items. There are also top racks which will move up or down and a top rack with two parts—either part may be moved up or down or completely removed.

Special Washing Cycles

In addition to the basic wash cycle, there are special-purpose cycles. Though they have a variety of different names, they all fit into the category of one of these cycles:

- Short, single wash for lightly soiled dishes.
- Rinse and hold to rinse off dishes you don't plan to wash immediately.
- Pots and pans.
- Rinse and dry for dishes you seldom use, and knickknacks.
- Plate warm for dinner plates.
- China and crystal. Here you'll even find some dishwashers that have extra gentle sprays or aerated sprays for this cycle.

Sturdy, vinyl-coated dish racks

Hold dishes securely and safely during washing.

Interiors

Porcelain enamel, stainless steel, fiber glass, or vinyl are easy to clean, long lasting.

Insulation

Foamed-in or double insulation minimize sound and heat in the kitchen.

Sanitizing Action

For sure sanitizing of dishes there are special cycles that boost incoming water temperature anywhere from 145°F. to 180°F. (most maintain 150°F). Most other models have a heating element which maintains wash water temperature and heats the air for drying. If your hot water heater is set so that hot water is 140° to 160° F. when it leaves the tap, this latter feature, more widely available and less expensive, is adequate for normal sanitary washing.

Signal Lights

A panel light tells you the dishwasher is operating. Some models even have indicator lights to tell you which part of the dishwashing cycle it's in.

Dishes Added After Cycle Starts

When the door is opened, the dishwasher stops and you can add a forgotten dish.

Easy-To-Use Controls

Look for clearly marked dial or pushbutton controls. (Solid-state timer control boasts durability.)

Dispensers

Tops in convenience is the double detergent dispenser (for double wash cycles) and dispensers for rinse additives (found in top-of-the-line models, generally, but may be optional).

Silverware and Small-Item Containers

Look for removable silverware containers with ample capacity for all your silver. You may also be interested in special containers for small items (baby-bottle nipples, jar tops, etc.).

Styling Features

To match the glamorous new look of the kitchen, you'll find a good selection of all the high-style colors as well as brushed chrome, or stainless steel fronts, wood panels and/or trim, and do-it-yourself decorator panel kits.

WHAT TO BUY

Portable Dishwashers

If you want a dishwasher you can take home and use today, without one single change in your kitchen, then you're in the market for a portable dishwasher. It rolls around on wheels—from table, to sink, to out-of-the-way corner. It needs no permanent plumbing but has hoses that are attached to the sink faucet.

Portable dishwasher features to look for include:

• A bypass valve on the hose connection to the faucet so that sink and faucet can be used while dishwasher is in operation.

• Cord and hose storage on the back of the dishwasher. You can even find a caddy for detergent storage also.

• Dishwasher top of chopping-block wood, laminated plastic, or marbleized surface.

There are several varieties of portable models:

The *top-opening portable* is usually the smallest and least expensive of all dishwashers. The lid is raised and dishwasher is loaded from the top. The top rack may raise automatically with the lid or you may have to lift it out manually to load the lower rack. This model is our recommendation for small kitchens and small budgets.

The *front-loading portable* is generally more expensive and more convenient. Front door drops down and racks slide out for loading. The top, because it is not raised and lowered for loading dishes, proves to be more usable as counter space.

The convertible model is a front-loading dishwasher which may be built in, with permanent plumbing, at a later date (when you remodel or move). One of the most expensive types, but it gives the most planning flexibility.

Built-in Dishwashers

If you're remodeling your kitchen, replacing an old dishwasher, or substituting your choice in a builder-built new home (and we strongly advise you to consider this if you question the quality of the builder model), you'll be investigating the under-counter models with permanent plumbing. They are front-opening with slide-out racks, and they run the gamut from low to high price, and from a minimum to maximum of convenience features.

Also available from one manufacturer is a built-in dishwasher-sink combination. This is a convenient compact unit for apartments, second homes, or second kitchens in your present home.

WHAT TO PAY

Prices may run as low as just under $100 for a top-opening portable, with a minimum of convenience features and wash cycles, to as high as around $450 for a convertible or built-in model with an extensive selection of convenience features and dishwashing cycles, or even as high as $530 for a top-line dishwasher-sink combination. In the middle range, expect to pay somewhere between $150 and $300. Remember, the more you ask in convenience and operating features, the more the dishwasher will cost. However don't sacrifice quality for a cut in price. Your best guarantee of quality is to buy a brand name from a reputable dealer who promises service. And to be sure you get the most for your money, read the manufacturer's instructions carefully and follow them. Learn the terms of the warranty and adhere to them in your purchase and use of the dishwasher.

These are the manufacturers who have sent us information and a listing of the latest features on their dishwashers: Admiral, Caloric, Chambers, Frigidaire, Gaffers & Sattler, General Electric, Glenwood, Hotpoint, Kelvinator, Kenmore, Kitchenaid, Magic Chef, Modern Maid, Norge, O'Keefe & Merritt, Philco-Ford, Roper, Tappan, Thermador, Waste King Universal, Westinghouse, Whirlpool.

By JEANNE FRANK

HOW TO BUY ORIGINAL ART

If you have $100,000 you can buy an original Picasso. If you have $5000 you can buy an original Picasso. If you have $500 you can buy an original Picasso. And you can buy an original Picasso for $50.

How? Well, for $100,000 you can buy an original oil. For $5000 an original drawing. For $500 an original graphic (etching, lithograph, woodcut, or linoleum cut) signed by the artist and in a limited edition. For $50, an original graphic by Picasso, unsigned and unlimited but nevertheless it's an original.

And so you do not need $100,000 to collect original art. What you do need is a certain knowledge of fundamental facts when you go to purchase your first picture. Why will a woman, when she wants to buy a washing machine, research several brands, ask the salesperson innumerable questions, request a demonstration, and yet—when she wants to buy a picture—will not ask: What is an original? What is a graphic? Why is this picture under glass and this one not? What are those numbers in the corner?

She is afraid to ask because she doesn't know what to ask *about*. Somewhere she has acquired the erroneous idea that because she has been to school (or college), knows good books, is living in an urban society, and enjoys visiting museums, she is expected to have a working knowledge of art and its media. But why should she? I took one course in physics, yet I am still trying to figure out radio waves.

Don't be afraid to go to a gallery and ask questions. A good art dealer wants to answer them.

Here are a few of the questions that will elicit information most pertinent in the purchasing of a picture. The more knowledgable the better the client.

WHAT IS AN ORIGINAL WORK OF ART?

The word original is almost self-explanatory, but the medium in which the artist works is not always so well understood. An oil or watercolor is immediately recognizable. Not always a gouache, which is an opaque watercolor, nor a pastel, which is a chalk drawing, usually quite colorful.

WHAT ABOUT GRAPHICS?

In the area of graphics the picture you purchase is a multi-original, for the artist executes more than one copy of the picture when working in these media. Among the graphics are included etchings, lithographs, woodcuts, linoleum cuts, and serigraphs. An original lithograph is a picture that the artist creates on the surface of a stone; prints are then pulled from it—either by the artist or under his supervision—on paper.

An etching is a drawing cut into a copper or zinc plate with acid or a sharp instrument. The incisions are filled with ink, and a pressing is made against it with specially treated paper.

A woodcut is a picture carved into wood and reproduced on paper from the carving in relief.

In a linoleum cut, a picture is gouged out of linoleum with a knife. Reproduction is similar to that of a woodcut.

A serigraph is the fine-arts term for a silk-screen print.

LIMITED AND UNLIMITED EDITIONS

A limited edition is the number of prints an artist pulls from his original plate or stone. For example, 8/100 means that there are 100 copies of this particular picture in existence and that this is the 8th. Whether it be the 8th or the 99th, it has no more value than any one of the other numbers. Naturally, the smaller the edition the greater the market value.

Not all prints are numbered, but there are usually catalog references that will tell you how many prints were made.

Of course, nothing is truly unlimited, but when a print is struck and restruck with no reference as to the number executed, this is referred to as an unlimited editi

WHY IS ONE PICTURE COVERED WITH GLASS AND THE OTHER NOT?

An oil painting, unless it is expos to extreme variations of climate, not preserved under glass. A drawir watercolor, or graphic is under gl to protect the paper from deterio tion by light and air.

WHERE TO BUY A PICTURE

Buy at a bona fide gallery or in the gallery a reputable departme store. Usually you have t privilege of taking your pi ture home and living wi it for a short time until yo make your final decisio This in itself makes the pu chase of a painting less fo midable. Also, you ofte have the privilege of lat trading up (exchanging i The picture you buy nee not be the "joy forever you expected. Your tas may change.

Unless you're a profe sional, I advise you not t buy at auctions. There a few real bargains, and it hardly likely you'll find th original Picasso etching yo saw in a gallery for $500 an auction for $100. Be ware of such bargain Paintings have a marke value. This doesn't mean i isn't possible to com across a fluke, but the auc tioneer is not a shoe sales man; he is also an art deale and knows the market.

WHAT SHALL YOU BUY?

No one can tell you wha to buy, but my persona feeling is: Buy the best o the artist. If you can't af ford the best painting o drawing, you probably ca afford an original print— limited or unlimited.

Shall I buy the work o contemporary artists? Yes by all means. There is a excitement in owning contemporary art. It is of ou time. A Cézanne need no hang beside a Degas. It may be in equally good company beside an American artist. And don't forget: the art of the masters was once contemporary.

If I have a traditionally decorated home, must I buy a traditional painting to fit in? No, no, a thousand times no! Art is not a decoration for a room. Decorate with ashtrays, vases, pillows. A picture is a work of art and stands by itself. It need only harmonize with you.

Jeanne Frank is the Director of the E.J. Korvette Gallery in Douglaston, N.Y.

You buy the Knox® for your nails. We'll send you 2 pairs of Du Pont Cantrece® nylons for $1.00 and the box top!

Imagine 2 pairs of Cantrece nylons, a $2.70 value, for just a dollar and a Knox Gelatine Drink box top! Zingy, clingy nylons that fit so well they might as well be skin. From America's leading maker of branded hosiery so you're sure to like them.

And you're sure to like delicious new Knox—the one gelatine drink that never gels, even on ice. Still does those same wonderful things for your nails! Only Knox has published medical data: 7 out of 10 women grew longer, stronger nails in just 90 days!

Knox Stocking Offer. P.O. Box P-2
Burlington, N.C. 27215

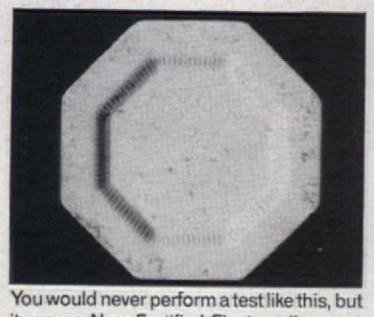
Enclosed is a box top from a package of Knox Gelatine Drink and $1.00. Please send me my two pairs of stockings.

Check hosiery size: 8½-9___ 9½-10___ 10½-11___
Check color preference: Beige___ Taupe___
Name___
Address___
City___ State___ Zip___

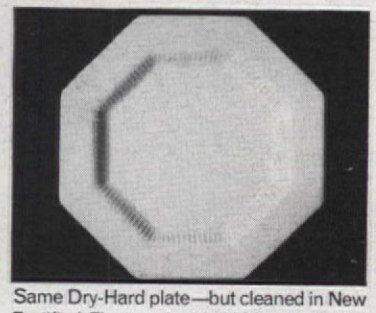
For prompt delivery use zip code. Offer expires July 1, 1968. Dress by Jeunesse. A

The first dishwasher detergent for dry-hards.

Dry-Hards are tough-to-clean foods—like fruit pie, oatmeal, meat fats, eggs, sauces—that dry and cake and stick. And stick. And stick. To plates. On forks. Filming glasses. New Fortified Electrasol, with 20% more active cleaning ingredients than other leading dishwasher detergents, really removes Dry-Hards. Lets your dishwasher give you cleaner, brighter, film-free dishes.



You would never perform a test like this, but it proves New Fortified Electrasol's superiority against Dry-Hards. Plate with Dry-Hard paste of blueberry pie baked on for fifty minutes at 350°F. came out looking this way when washed in another leading brand. Any dishwasher detergent can remove soft food soils. The ultimate test for effectiveness is on a Dry-Hard.



Same Dry-Hard plate—but cleaned in New Fortified Electrasol with 20% more active cleaning ingredients than other leading brands. Electrasol removes tough Dry-Hard soils like blueberry pie—prevents them from drying into spots on dishes, glasses and silverware. Try New Fortified Electrasol. It's especially designed to give you cleaner, spot-free dishes.

Good Housekeeping GUARANTEES REPLACEMENT OR REFUND TO CONSUMER IF PRODUCT OR PERFORMANCE DEFECTIVE

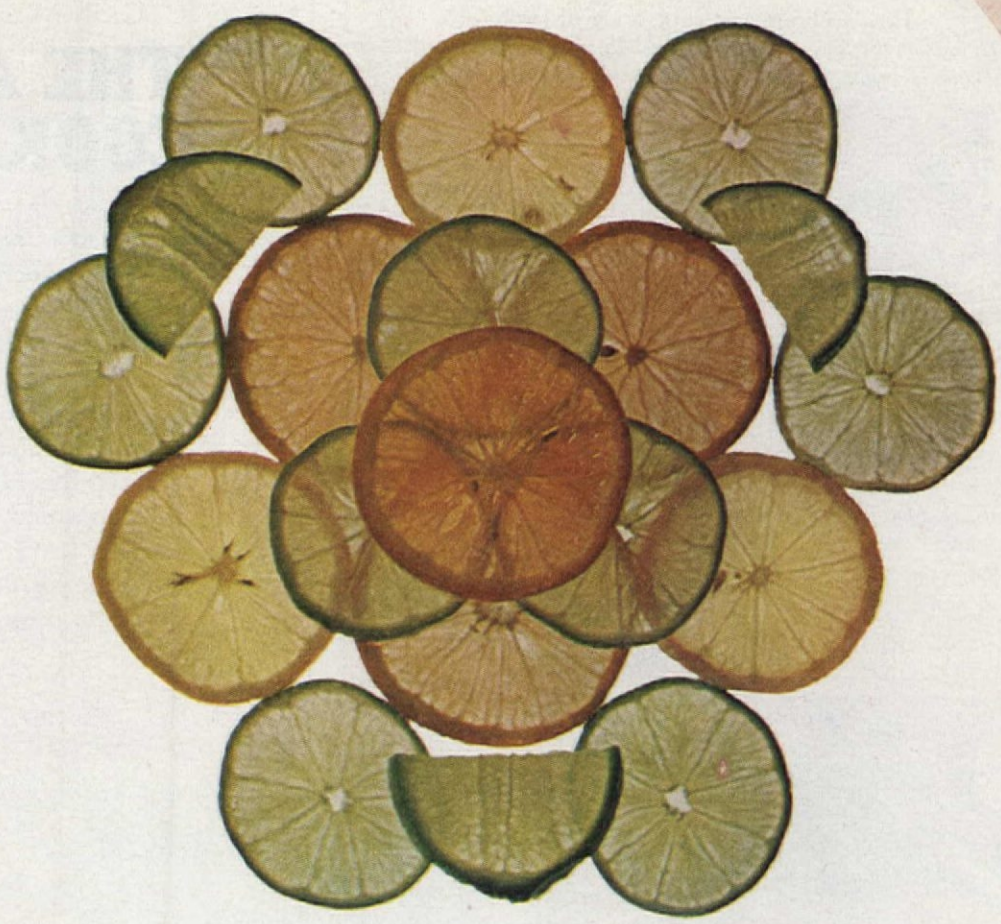
ECONOMICS LABORATORY, INC., St. Paul, Minnesota

If the doctor wants you to cut down on saturated fat, he usually wants you to lose some weight, too.

New Diet Chiffon helps you do both

It's lowest in saturated fat of any spread and it has ½ the calories of margarine.

Because it's made with safflower oil, Diet Chiffon® helps you control both the *amount* and *kind* of fat you eat. Safflower oil is lowest in saturated fat of all oils—including corn oil. And Diet Chiffon has ½ the calories of margarine, so it's ideal for low-saturated-fat *and* low-calorie diets. Rich only in flavor. Delicious, melting flavor like the old-fashioned spread. Diet Chiffon. The diet spread that knows what's good for you. © 1968, Anderson, Clayton & Co.



CITRUS: AN ENDLESS VARIETY OF FLAVOR

There comes a time when the fruits of the tree are at their best. This is the peak season when the supply is plentiful and the price the lowest. For the citrus fruits—especially oranges, lemons, and grapefruit—the time is now, even though we find them in some quantity all year round. We know them best for their juices or just plain eating but they have other virtues in the subtle flavor they impart to main dishes, vegetables, and salads. Cooking with citrus can be fun. The tangy juice, the zesty rind, and the meaty sections add variety to otherwise mundane dishes. And they give added bounce to the plainest of salads. Our Baked Chicken with Slivered Orange Rind, for example. For something different, enjoy Lemon Barbecued Spareribs, Lime Stuffed Pork Chops. How about Orange Rice, Lemon Glazed Sweet Potatoes, Orange Glazed Carrots, Cucumber and Grapefruit Salad? Recipes on page 96.

Baked Chicken with Slivered Orange Rind is reminiscent of Duck à l'Orange. Browned chicken is baked with a sauce concocted of orange slivers, orange juice, sugar, and a touch of ground ginger. Beautiful to behold, luscious to eat.

Photographer: Harry Hartman

How to bone and cube a leg of lamb

Since lamb from the leg is best for shish kabob, your butcher might bone and cube it or you can do it yourself, following the pictures below.

1. *Grasp pelvic bone firmly and insert knife where meat joins bone. Cut along the bone, letting knife follow bone to separate meat from bone. Cut until socket is exposed.*

2. *Insert point of knife into socket and cut tendon to release top of thigh bone. Continue with knife along pelvic bone, pulling bone away from meat. Cut off bone. Trim fat from the cut surface of the meat.*

3. *Insert knife into meat below knuckle only to depth of thigh bone. Press knife against bone, cutting to release meat. Repeat on other side of bone.*

4. *Cut around knuckle and cut through tendons to free top of bone. Hold bone in one hand and press knife along bottom to separate it from the meat.*

5. *Follow the same procedure to separate meat from the leg bone, always remembering to let the knife follow the bone.*

6. *You can now see the various muscles of the leg. Separate them by pressing between them with a knife or your hands. Trim off the membranes and any excess fat.*

7. *Cut the meat into cubes of desired size. You can trim the fat, though many like to leave a small amount for flavor.*

8. *After the lamb has marinated the required time, thread it on skewers. Insert the skewer through the center of the cube so the meat will broil evenly.*

COOKING LESSON NO. 7 By Virginia T. Habeeb

THE ART OF SKEWER COOKERY

In France it's called en brochette; in the Middle East it's shish kabob; in Japan, teriyaki. Whatever it's called it means skewer cookery. Tasty morsels of beef, lamb, pork, or seafood are made tender in a marinade of wine, herbs, and seasonings, and then threaded on a skewer with a tempting assortment of accompaniments. These dishes can be cooked under the broiler or on charcoal, and are at their best when served with rice and a crisp salad. Our Lamb Shish Kabob begins with a leg of lamb because this is the cut that makes the choicest morsels. (For beef, use chuck and cube it as for lamb.) At left, *American Home* Chef Jacques Jaffry demonstrates how to bone, trim, and cube the lamb for the skewer. Recipes for these and other versions of skewer cookery begin on page 92.

LAMB SHISH KABOB

Marinated cubes of lamb are skewered with slices of tomatoes, green pepper, and small onions and served on a bed of rice pilaf with currants. In the Middle East, it is often served with Tabbouleh, a special salad of parsley, burghul (cracked wheat), onions, and tomatoes.

BROCHETTE OF BEEF CHORON

Beef and mushrooms are marinated in red wine and seasonings. Serve with Sauce Choron, a tangy sauce of shallots, vinegar, tomato paste, and egg yolk. For a contrast in texture, serve with julienne potatoes and watercress.

PORK TERIYAKI

Thin slices of pork are given a special Oriental flavor with soy sauce, ginger, garlic, and sherry. Threaded on bamboo skewers with kumquats and broiled, they can be served as appetizers or a main dish, with rice.

SEAFOOD BROCHETTE

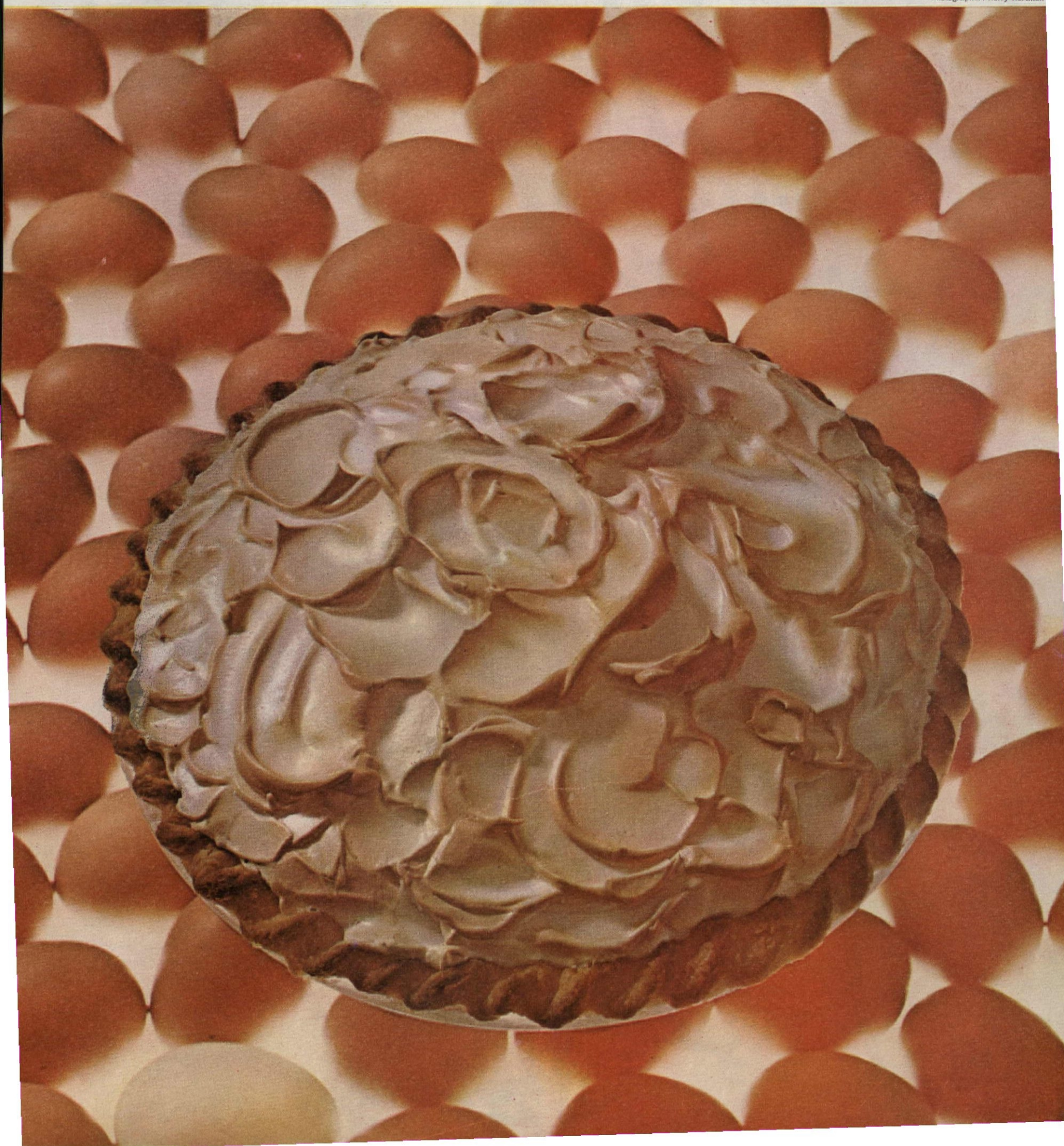
Tender shrimp and scallops are marinated in a delicately seasoned white wine mixture, then broiled and basted until just brown. Zesty coleslaw makes the perfect accompaniment.

Photographer: Richard Jeffery

THE BEST MERINGUE PIE YOU'VE EVER BAKED

One of the most delightful desserts of all time is a pie topped with a heavenly, cloudlike meringue . . . one with a luscious filling of lemon, lemon chiffon, chocolate, chocolate mint, vanilla, eggnog, butterscotch, or coffee. How do you come up with such a pie? You've besieged us with questions. How do I keep the crust flaky, never soggy? How do I make a filling with just the right consistency—even after it's baked? How do I make a meringue that's high and puffy, and that never pulls away from the crust? For the answers to these and other questions and the recipes for the perfect meringue pie, please turn to page 103.

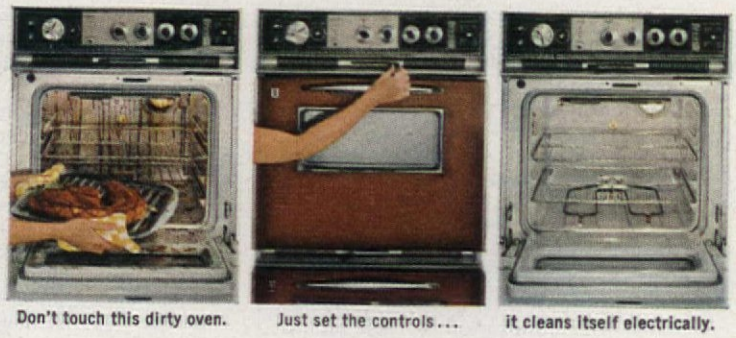
Photographer: Harry Hartman



This is the luxurious JK-29, a 27″ double oven built-in with the P-7 self-cleaning feature in both ovens. This custom model has a clock and timer. There's a rotisserie and meat thermometer in the upper oven, too. It's available with or without oven windows and comes in your choice of GE colors. All controls are conveniently placed at eye level.

Sizzling steaks... why worry!

Get rid of your old oven. Get a GE built-in P-7® Self-Cleaning Oven. Many models to choose from.



Don't touch this dirty oven. Just set the controls... it cleans itself electrically.

Oven scrubbing is out—the P-7 Oven is in.

This incredible labor saver is now available with or without windows, on five different types of GE ranges. Both 24″ and 27″ width built-in ovens. There's one that will probably fit your existing oven enclosure and—*that means minimal installation costs.*

About 7¢ per cleaning!* With the P-7 Oven, the same electric elements you cook with also clean the oven. And that's *new clean,* as clean as the day you bought it, even the parts you couldn't reach properly before. Would you do the same job for 7¢?

World's most cleanable range! Besides the P-7 Self-Cleaning Oven, all other GE range parts lift up, lift out, or are readily accessible for easy cleaning. You can even clean the drip trays under the surface units right in the P-7 Oven.

So don't sentence yourself to another ten years at hard labor. Your General Electric dealer is ready to fit your kitchen now with a modern P-7 built-in or free-standing oven range. Incidentally, he offers a complete line of beautifully styled exhaust hoods to match almost any range or surface plate.

Quality service wherever you live.

*Based on rate of 2¢ per K.W.H. for electricity.

GENERAL ELECTRIC

Skewer Cookery

(continued from page 89)

LAMB SHISH KABOB

3 pounds boned leg of lamb, trimmed of fat and gristle
1 cup sliced onion (1 large)
1 cup olive oil
3 tablespoons lemon juice
1 clove of garlic, crushed
1 bay leaf
¼ teaspoon leaf oregano, crumbled
1 tablespoon peppercorns
1 teaspoon salt
4 tomatoes, thickly sliced
2 green peppers, seeded and cut in 6 squares each
6 small white onions, cooked
Turkish Rice

Cut lamb into 1½-inch cubes; place in bowl. Combine sliced onion, oil, lemon juice, garlic, bay leaf, oregano, peppercorns, and salt; pour over meat; cover. Refrigerate several hours or overnight.

Heat broiler. On each of 6 skewers thread tomato slice, lamb cube, green pepper, lamb, tomato, onion, lamb, green pepper, lamb, tomato. Brush vegetables with marinade. Broil 2 inches from heat 8 to 10 minutes, turning to brown all sides, basting with marinade several times during broiling. Serve with Turkish Rice. Makes 6 servings.

TURKISH RICE

4 tablespoons butter or margarine
2 tablespoons finely minced shallots or green onions
2 cups rice
1 can (10¾ ounces) chicken broth
2 cups water
1 teaspoon salt
Hot water
1 cup currants
1 cup sliced, blanched almonds

Melt butter or margarine in heavy saucepan over low heat. Add shallots or green onions; cook 2 minutes. Add rice; stir with wooden spoon until rice is coated with butter. Add chicken broth, water, and salt; cover; bring to boiling. Cook over low heat about 25 minutes or until all liquid has been absorbed. Pour hot water over currants to cover; let stand 2 to 3 minutes; drain well. Mix currants and almonds into rice. Makes 6 servings.

BROCHETTE OF BEEF CHORON

3 pounds beef chuck, trimmed of fat
24 small mushroom caps
1 cup dry red wine
½ cup pure vegetable oil
½ cup chopped onion (1 medium)
1 clove of garlic, minced
1 bay leaf
2 teaspoons salt
1 tablespoon peppercorns
¼ cup melted butter or margarine
Watercress
2 cans (1¾ ounces each) potato sticks, heated
Sauce Choron

Cut meat in 1-inch cubes. Put meat and mushroom caps in bowl. Combine wine, oil, onion, garlic, bay leaf, salt, and peppercorns. Pour over meat and mushrooms; cover. Refrigerate overnight.

Heat broiler. Thread 3 cubes of beef and 2 mushroom caps on each of 12 small skewers. Brush brochettes with butter or margarine; broil 2 inches from heat 5 to 7 minutes, turning to brown all sides. Baste several times with butter. Serve with watercress and potatoes. Pass Sauce Choron. Makes 6 servings.

SAUCE CHORON

½ cup cider or tarragon vinegar
1 tablespoon chopped shallots or green onions
2 tablespoons leaf tarragon, crumbled
1 teaspoon peppercorns, crushed
4 tablespoons tomato paste
4 egg yolks
1½ cups melted butter or margarine
1 teaspoon salt
Dash of cayenne

Combine vinegar, shallots or green onions, tarragon, peppercorns, and tomato paste in top of double boiler. Bring to boiling over medium heat; boil rapidly until mixture is reduced by three-fourths. Remove from heat; cool slightly. Add egg yolks. Place over hot, not boiling, water; beat until mixture is thick. Remove from heat.

Make sure melted butter or margarine and vinegar mixture are at about the same temperature. Pour only the clear part of melted butter or margarine into vinegar mixture slowly, beating constantly. (The cloudy part at the bottom would curdle the sauce.) Stir in salt and cayenne. Strain. Makes about 1½ cups.

BROCHETTE OF SEAFOOD

1 pound scallops
1½ pounds medium-size shrimp, shelled and deveined or 1 package (10 ounces) frozen, shelled, and deveined shrimp, thawed
1 cup dry white wine
1 clove of garlic, crushed
1 bay leaf
1 tablespoon peppercorns
½ cup sliced onion (1 medium)
⅓ cup pure vegetable oil
1 tablespoon lemon juice
1 tablespoon salt

Cut scallops in half; wash, changing water several times, to remove all sand. Place scallops and shrimp in bowl. Combine remaining ingredients; pour marinade over seafood; cover. Refrigerate several hours or overnight.

Heat broiler. Thread 4 fresh shrimp or 8 frozen shrimp alternately with 4 scallops on each of 6 skewers. Broil 2 inches from heat 8 to 10 minutes or until lightly browned, turning to cook all sides. Baste with remaining marinade during broiling. Serve with coleslaw, if desired. Makes 6 servings.

COLESLAW

4 cups finely shredded green cabbage
2 cups seeded and diced green pepper
1 teaspoon salt
½ cup pure vegetable oil
3 tablespoons tarragon vinegar
Dash of pepper
½ teaspoon salt
½ teaspoon prepared mustard

Place cabbage and green pepper in large bowl; sprinkle with 1 teaspoon salt; toss a few times. Combine oil, vinegar, pepper, ½ teaspoon salt, and mustard; mix well. Pour over vegetables; toss thoroughly until cabbage and green peppers are well coated. Chill. Makes 6 servings.

PORK TERIYAKI

4 pounds loin or shoulder of pork, boned and trimmed of fat
2 jars (9 ounces each) kumquats
½ cup soy sauce
1 clove of garlic, crushed
¼ teaspoon ground ginger
½ cup dry sherry

Slice pork thinly. Cut into strips 2 inches long and 1 inch wide. Drain kumquats; reserve juice. Combine soy sauce, garlic, ginger, sherry, and kumquat juice. Place meat in bowl; pour marinade over it. Cover. Refrigerate several hours or overnight.

Heat broiler. Weave 2 strips of pork on each of 12 skewers, threading a kumquat in each loop. Broil 2 inches from heat 6 to 8 minutes, turning to brown both sides. Baste with remaining marinade during broiling. Serve with Green Peppers and Water Chestnuts, if desired. Makes 12 appetizers.

GREEN PEPPERS AND WATER CHESTNUTS

¼ cup pure vegetable oil
1 cup sliced onion (1 large)
4 large green peppers, seeded and cut in thin strips
1 can (8 ounces) water chestnuts, sliced
1 teaspoon salt
3 teaspoons caraway seeds

Heat oil in large skillet over medium heat. Add onion; cook 2 to 3 minutes, stirring occasionally. Add green peppers, water chestnuts, salt, and caraway seeds. Mix well with wooden spoon or toss a few times; cover; cook, stirring occasionally, until green pepper is tender. Makes 6 servings.

JAVANESE BEEF SATE

3 pounds beef chuck, trimmed of fat
⅓ cup soy sauce
¾ cup peanut oil
1 cup finely minced onion (1 large)
2 cloves of garlic, crushed
2 tablespoons sesame seeds, toasted
3 tablespoons melted butter or margarine
1 tablespoon powdered cumin
2 teaspoons lemon juice
Sate Sauce

Cut beef in 1½-inch cubes; place in bowl. Combine soy sauce, peanut oil, onion, garlic, and sesame seeds; pour over meat; cover. Refrigerate several hours or overnight.

Heat broiler. Thread 4 or 5 pieces of meat on each of 6 skewers.

Combine butter or margarine, cumin, and lemon juice; brush on meat. Broil 2 inches from heat 6 to 8 minutes, turning to brown all sides. Baste several times with butter mixture during broiling. Pass Sate Sauce. Serve with Corn Fritters, if desired. Makes 6 servings.

SATE SAUCE

¼ cup butter or margarine
1 cup onion, minced (1 large)
½ cup soy sauce
1 tablespoon lemon juice
Dash of red pepper

Melt butter or margarine in a small skillet over low heat. Add onion; cook until onion is soft and transparent. Add remaining ingredients; simmer 2 to 3 minutes. Correct seasoning. Makes about ¾ cup.

CORN FRITTERS (Friradel Djagoeng)

1 can (about 1 pound) whole-kernel corn, drained
2 tablespoons minced shallots or green onions
1 clove of garlic, minced
2 tablespoons chopped parsley
½ teaspoon salt
½ teaspoon ground ginger
2 eggs, well beaten
3 tablespoons flour
½ cup pure vegetable oil

Mix corn, shallots or green onions, garlic, parsley, salt, and ginger in bowl. Mix in eggs; stir in flour. Heat oil in a large skillet. Drop 3 tablespoonfuls batter for each fritter into hot oil. Fry until golden on both sides. Makes 6 to 8 servings.

MINTED LAMB KABOB

1 package (½ ounce) dried mint leaves
½ cup olive oil
½ cup dry white wine
3 tablespoons lemon juice
2 tablespoons sugar
1 teaspoon salt
3 pounds boned leg of lamb, trimmed of fat and gristle
12 mushroom caps
12 cherry tomatoes
Stuffed Zucchini

Combine mint leaves, oil, wine, lemon juice, sugar, and salt in saucepan; bring to boiling; simmer 2 minutes. Remove from heat; cool.

Cut lamb into 1½-inch cubes; place in bowl. Strain cooled marinade; pour over lamb; cover. Refrigerate several hours or overnight.

Heat broiler. On each of 6 skewers thread alternately 4 or 5 pieces of lamb, 2 mushroom caps, 2 cherry tomatoes; brush vegetables with marinade. Broil 2 inches from heat 8 to 10 minutes, turning to brown all sides. Baste several times with remaining marinade during broiling. Serve with Stuffed Zucchini. Makes 6 servings.

STUFFED ZUCCHINI

6 medium-size zucchini
1 teaspoon salt
2 tablespoons butter or margarine
¼ cup finely minced onion (1 small)
1 clove of garlic, minced
1 can (8 ounces) tomato sauce
1 small bay leaf
½ teaspoon salt
Dash of pepper
3 tablespoons grated Parmesan cheese

Wash zucchini; cut in half lengthwise. Place in saucepan with enough cold water to cover; add 1 teaspoon salt; bring to boiling; simmer until zucchini is tender. Cool under running water; drain. Remove pulp with teaspoon without breaking skin. Chop pulp; reserve pulp and shells.

Melt butter or margarine in skillet. Add onion; cook over medium heat until onion is soft and transparent. Add garlic; cook 1 minute. Add tomato sauce, bay leaf, ½ teaspoon salt, pepper, and zucchini pulp. Bring to boiling; simmer 10 minutes, stirring occasionally. Remove from heat. Remove and discard bay leaf.

Fill zucchini shells with mixture; place on baking sheet or in shallow pan. Sprinkle with Parmesan cheese; broil until brown. Makes 6 servings. (continued)

Presto's super steamer.

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Outsteams any iron! 42 steam ports, powerful Spray Vent. Plus cool padded handle.

Steamingest iron of all with 42 steam ports (more than any other)—plus Presto's exclusive Spray Vent. You get a concentrated spray of steam—not water that spots—right from the soleplate tip. So much steam you iron any fabric—without sprinkling. Other features: cool padded handle, ice-blue color, push-buttons matched to fabric settings. Optional Teflon® soleplate. The Presto Deluxe Spray Steam Iron. Our contribution to easier ironing.

There's more cooking at Presto than pressure cookers. Coffeemakers, Fry Pans, Griddles, Electric Knives, Blender, Can Opener/Knife-Sharpener, Toasters, Toaster-Broilers, Portable Oven, Portable Ranges, Hot Servers, Corn Popper, Portable Mixer, Deep Fryers, Spray-Steam Irons, Steam-Dry Irons, Cordless Toothbrushes, Hair Dryers, Portable Manicure, Electric Hair Brush/Massager, Facial Freshener, Electric Shoe Polishers, Heaters, Humidifiers. National Presto Industries, Inc., Eau Claire, Wis. 54701.

You don't have to decode the labels on our great white dinner wines.

Ever twist your tongue around a wine name?
We understand.
We've been schooled in the pleasant art of
making premium-quality wines for over four generations.
But never saw why you should have to take
a cram course in languages to choose one you like.
So our labels are classically simple.
Like our white dinner wines.
There's Sauterne—with a fresh, distinctive flavor.
And Rhine Wine—crisper, drier. (We price both the same.)
All you have to do now is enjoy the delicate flavor of the
choicest grapes from our Finger Lakes vineyards.
Lingering over every sip.
But never over the label.
You can't drink that.

We uncomplicate wine

For Copy of "Wine—Uncomplicated" write Dept. AW, The Taylor Wine Company, Inc., Vineyards and Winery, Hammondsport, N.Y. 14840

BROCHETTES OF VEAL KIDNEY MAÎTRE D'HÔTEL

6 veal kidneys (about ¾ pound each)
Salt
Pepper
12 mushroom caps
¼ cup melted butter or margarine
6 slices white bread, toasted
Watercress
Maître d'Hôtel Butter

Remove fat and heavy vein from kidneys; cut each kidney in 6 pieces; season with salt and pepper.

Heat broiler. Thread 6 pieces of kidney between 2 mushroom caps on each of 6 skewers. Brush meat and mushrooms with melted butter or margarine; broil 2 inches from heat 6 to 8 minutes (according to degree of doneness desired), turning to brown all sides. Baste with melted butter or margarine during broiling.

Trim crusts from toast; cut each slice in half diagonally. Arrange toast on platter; place brochettes over toast. Tuck a small bunch of watercress at each end. Serve with Maitre d'Hôtel Butter. Makes 6 servings.

MAÎTRE D'HÔTEL BUTTER

1 cup butter or margarine
1 teaspoon Worcestershire sauce
4 tablespoons lemon juice
2 tablespoons chopped parsley
Salt

Place butter or margarine, Worcestershire, and lemon juice in small skillet over low heat. Rotate skillet constantly until butter is melted and well blended with other ingredients. Remove from heat; add parsley. Season to taste with salt. Makes about 1¼ cups.

BROCHETTES OF CHICKEN LIVERS PROVENÇALE

18 chicken livers
Salt
Pepper
6 slices of bacon
18 mushroom caps
½ cup butter or margarine
2 cloves of garlic, finely minced
¼ teaspoon salt
Dash of pepper
6 medium-size tomatoes, halved
2 tablespoons chopped parsley

Wipe chicken livers with paper towel. Cut each chicken liver in half. Season with salt and pepper. Cut each slice of bacon into 6 squares. Cut mushroom caps in half horizontally. Thread mushroom half, bacon square, and chicken-liver half on skewer. Repeat until there are 6 pieces of mushroom, bacon, and chicken liver on skewer. Leave a little space between each ingredient to assure normal and even cooking. Repeat for other 5 skewers.

Heat broiler. Cream butter or margarine with minced garlic. Add ¼ teaspoon salt and dash of pepper. Brush brochettes with garlic butter; broil for 10 to 12 minutes, turning to brown all sides. Baste with garlic butter during broiling. When brochettes are half cooked, place tomatoes on broiler pan; sprinkle with chopped parsley; dot with garlic butter. Broil 5 minutes or until tomatoes are cooked. Arrange brochettes on platter; surround with broiled tomatoes. Makes 6 servings.

VEAL SATE WITH PEANUT SAUCE

2 to 2½ pounds leg of veal, free of fat and gristle
⅓ cup soy sauce
⅓ cup peanut oil
¼ cup lemon juice
Peanut Sauce

Cut veal in 1- to 1½-inch cubes; place in bowl. Combine soy sauce, oil, and lemon juice. Pour over meat; cover. Refrigerate 4 to 6 hours.

Thread pieces of veal on each of 6 skewers. Heat broiler. Broil veal 4 inches from heat 12 to 15 minutes, turning to brown all sides. Baste with remaining marinade during broiling. Pass Peanut Sauce. Serve with Curried Mushrooms, if desired. Makes 6 servings.

PEANUT SAUCE

1 cup onion, very finely sliced
2 tablespoons butter or margarine
1 cup water
3 tablespoons peanut butter
2 tablespoons lemon juice
½ teaspoon salt
⅛ teaspoon red pepper

Sauté onion in butter or margarine until lightly browned. Add remaining ingredients. Bring to boiling, stirring constantly; simmer 2 minutes. Makes 1½ cups.

CURRIED MUSHROOMS

¼ cup peanut oil
1 cup minced onion (1 large)
1½ pounds mushrooms, sliced
1 clove of garlic, finely minced
2 teaspoons curry powder
1 teaspoon salt
2 tablespoons lemon juice

Heat oil in a large skillet over medium heat. Add onion; cook until transparent. Add mushrooms, garlic, curry powder, salt, and lemon juice; mix well with wooden spoon; cover. Cook 8 to 10 minutes or until mushrooms are tender. Makes 6 servings.

SWORDFISH TERIYAKI (Wakasagi)

1½ to 2 pounds swordfish
½ cup soy sauce
1 clove of garlic, crushed
1 teaspoon sugar
1 tablespoon lemon juice
¼ cup dry sherry
½ teaspoon ground ginger

Cut fish into 1½-inch cubes; place in bowl. Combine soy sauce, garlic, sugar, lemon juice, sherry, and ginger; pour over fish; cover. Refrigerate 4 to 6 hours.

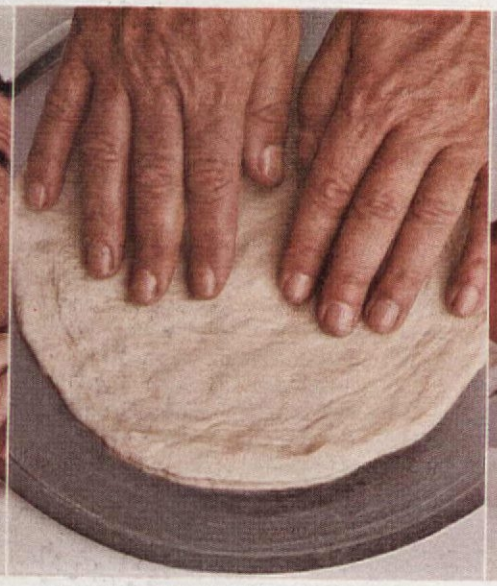
Heat broiler. Thread 4 or 5 pieces of swordfish on each of 6 skewers. Broil 4 inches from heat 10 minutes, turning to brown all sides lightly. Baste with remaining marinade during broiling. Serve with Celery and Pimientos, if desired. Makes 6 servings.

CELERY AND PIMIENTOS

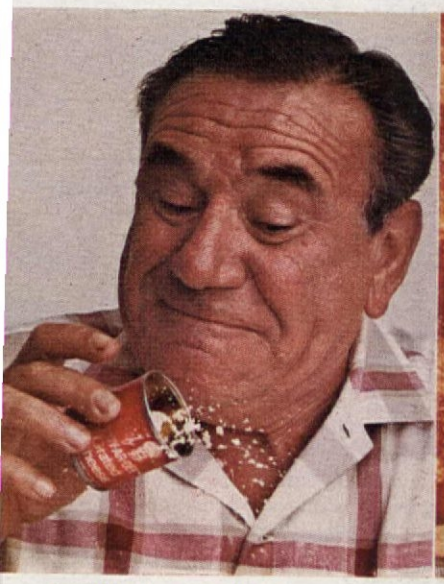
¼ cup pure vegetable oil
6 cups sliced celery
1½ teaspoons salt
1 can (7 ounces) pimientos, diced
1 clove of garlic, finely minced
1 teaspoon ground ginger

Heat oil in skillet over medium heat. Add celery and salt; cover. Cook, stirring occasionally, until celery is tender. Add pimientos, garlic, and ginger; cook 2 to 3 minutes to heat through. Makes 6 servings.

It says it's simple to make a pizza . . .


Spread out dough with your fingers . . .

Spread the sauce on the dough . . . oo . . oo . . .


Sprinkle cheese on the sauce . . . oo . . .

Pop it in the oven for 20 minutes . . .

Dere's nuttin' to it!

As Joe E. Ross found out, now you can make a pizza at home that's as good as any you've ever eaten. Provided you use Chef Boy-Ar-Dee® complete Pizza Mix. Cheese, Sausage or Pepperoni.

Chef Boy-Ar-Dee Pizza Mix

COOKING WITH Kellogg's

Corn-Crisped Chicken

So crisp 'n tender—just dip, roll 'n bake, using Kellogg's Corn Flake Crumbs

Everyone's favorite—old fashioned, home-cooked chicken and without the fuss of frying. Kellogg's® golden Corn Flake Crumbs keep it crisp 'n crunchy on the outside . . . the extra richness of evaporated milk keeps it extra moist 'n tender inside. And, with a foil-lined baking pan, there's no pan to scour at cleanup time. Try this easy recipe soon.

Corn-Crisped Chicken

Have ready—3 lbs. frying-chicken pieces.

DIP pieces in 1/2 cup evaporated milk (thin milk just won't do).

ROLL in mixture of: 1 cup Kellogg's Corn Flake Crumbs, 1 1/2 teaspoons salt, 1/4 teaspoon pepper. Place chicken pieces, skin-side up, in shallow baking pan lined with heavy duty aluminum foil; do not crowd.

BAKE in moderate oven (350° F.) about 1 hour, or until tender. No need to cover pan or turn chicken while cooking. Cover loosely with foil if less crisp crust is desired. Serve with tart jelly.

Yield: 6 servings

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HELPFUL HINTS FOR THE HOME

When you're giving the walls a new coat of paint, make samples of the color by dipping wooden ice cream sticks into the paints. Then when you're shopping for room accessories, it'll be easier to find the right colors with paint samples in hand. And here's a good tip for removing oil base and alkyd paint from hands, arms, and face—try cooking oil. It works and is much easier on the skin than regular paint remover.

Citrus

(continued from page 87)

BAKED CHICKEN WITH SLIVERED ORANGE RIND

1 broiler-fryer (2 1/2 to 3 pounds), quartered
1 teaspoon salt
1/4 teaspoon pepper
1/4 teaspoon paprika
3 tablespoons butter or margarine
2 tablespoons slivered orange rind, blanched
2 tablespoons sugar
1/4 teaspoon ground ginger
1 cup orange juice (2 large oranges)

Heat oven to 350° F. Sprinkle pieces of chicken with salt, pepper, and paprika. Heat butter or margarine in skillet. Sauté chicken pieces until lightly browned on both sides. Remove chicken; arrange in single layer in shallow baking dish. Drain drippings from skillet. Remove rind from orange with vegetable parer; cut into thin slivers. Measure 2 tablespoons. Cover with boiling water; let stand 3 minutes. Drain; reserve. Combine sugar, ginger, and orange juice in skillet. Cook over medium heat until sugar dissolves and mixture comes to boiling. Remove from heat; add orange rind. Pour over chicken. Bake 1 hour or until chicken is tender. Garnish with parsley, if desired. Makes 4 servings.

LIME-STUFFED PORK CHOPS

4 double rib loin pork chops
1/4 cup chopped onion (1 small)
1/4 cup chopped celery
2 tablespoons butter or margarine
1 tablespoon water
1 teaspoon grated lime rind
1 tablespoon lime juice
1 cup packaged herb bread stuffing mix
Salt
Pepper

Heat oven to 350° F. Trim fat from pork chops if necessary. Cut a pocket in each chop for stuffing. Sauté onion and celery in butter or margarine. Add water, lime rind and juice. Mix well. Stir in stuffing mix. Toss lightly until stuffing is evenly moistened. Stuff each chop loosely with stuffing mixture. Fasten pockets with wooden picks to hold the stuffing. Sprinkle chops with salt and pepper. Place in shallow baking dish. Cover tightly (you can use aluminum foil). Bake 30 minutes. Uncover; bake 30 minutes. Makes 4 servings.

LEMON BARBECUED SPARERIBS

3 to 4 pounds spareribs, cut into serving-size pieces
1/2 cup lemon juice
1/3 cup catsup
2 teaspoons Worcestershire sauce
1 teaspoon salt
1/4 teaspoon chili powder
1/4 cup brown sugar, firmly packed
1 clove of garlic, minced
1 lemon, thinly sliced

Heat oven to 450° F. Place ribs in roasting pan. Bake 30 minutes or until meat is lightly browned. Remove from oven; reduce heat to 350° F. Drain fat from meat. Combine lemon juice, catsup, Worcestershire, salt, chili powder, brown sugar, and garlic; mix well. Brush spareribs generously with sauce. Place a lemon slice on each piece of meat. Return meat to oven; bake 1 hour or until tender, basting frequently with sauce. Makes 4 servings.

ORANGE RICE

3 tablespoons butter or margarine
2 tablespoons finely chopped onion
1 1/2 cups water
1 teaspoon grated orange rind
1 cup orange juice (2 large oranges)
1 teaspoon salt
1/8 teaspoon ground marjoram
1 cup raw rice

Melt butter or margarine in heavy saucepan; add onion; cook until tender. Add water, orange rind and juice, salt, and marjoram. Bring to boiling; stir in rice slowly. Cover; reduce heat. Cook 20 minutes or until rice is tender. Makes 4 servings.

LEMON-GLAZED SWEET POTATOES

6 medium-size sweet potatoes
1 1/2 cups light brown sugar, firmly packed
3 tablespoons butter or margarine
2 to 3 tablespoons lemon juice

Scrub sweet potatoes well. Cook, covered, in boiling water to cover, 35 minutes or until tender. Peel potatoes; cut in 1/2-inch slices. Arrange in shallow baking dish. Heat oven to 350° F. Combine sugar, butter or margarine, and lemon juice in small saucepan. Bring to boiling; cook 3 minutes. Pour over sweet potatoes. Bake 35 minutes or until potatoes are glazed. Baste several times during baking. Makes 6 servings.

ORANGE-GLAZED CARROTS

1 1/2 pounds carrots, pared and sliced (4 to 5 cups)
1/4 cup butter or margarine
2 tablespoons sugar
4 orange slices, cut in eighths
3 tablespoons orange juice
1/4 teaspoon salt
Dash of ground cloves

Cook carrots, covered, in 1-inch boiling, salted water 15 minutes or until just tender. Drain thoroughly. Melt butter or margarine in medium-size skillet. Add sugar and orange pieces. Cook, stirring constantly, about 3 minutes or until sugar dissolves and orange rind is tender. Stir in orange juice, salt, and cloves. Pour over cooked carrots. Bring to boiling. Serve immediately. Makes 6 servings.

CUCUMBER AND GRAPEFRUIT SALAD

2 grapefruit, peeled and sectioned
1 cucumber, scored and thinly sliced
1 cup dairy sour cream
3/4 teaspoon salt
1/4 teaspoon celery seed
Lettuce

Combine grapefruit sections and cucumber slices in medium-size bowl. Drain any grapefruit juice that collected in bowl. Combine sour cream, salt, and celery seed. Fold into cucumber and grapefruit gently. Refrigerate until serving time. Serve on a bed of lettuce. Makes 6 servings.

(continued)

THE ULTIMATE BROWNIE

Inspired by our famous
German Sweet Chocolate Cake

Behind the success of this rich chocolate brownie is the one-and-only Baker's® German's® Sweet Chocolate. Famous for its unique, deep sweetness.

Blend it with crunchy nuts, velvety cream cheese. And get the ultimate brownie. Moist. Delicious. Bake them, break the plain old brownie habit.

And if they make you hunger for the cake again, that recipe is on the wrapper.

German Cream Cheese Brownies

1 pkg. (4 oz.) Baker's German's Sweet Chocolate
5 tbsp. butter
1 pkg. (3 oz.) cream cheese
1 cup sugar
3 eggs
½ cup plus 1 tbsp. unsifted flour
1½ tsp. vanilla
½ tsp. Calumet® Baking Powder
¼ tsp. salt
½ cup coarsely chopped nuts
¼ tsp. almond extract

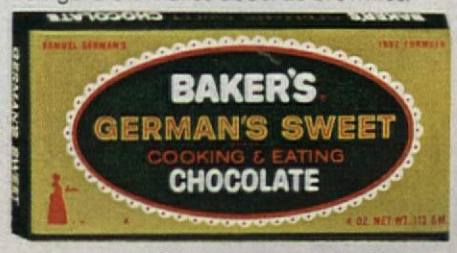
Melt chocolate and 3 tablespoons butter over very low heat, stirring constantly. Cool. Cream remaining butter with cream cheese until softened. Gradually add ¼ cup sugar, creaming until light and fluffy. Blend in 1 egg, 1 tablespoon flour, and ½ teaspoon vanilla. Set aside.

Beat remaining eggs until thick and light in color. Gradually add remaining ¾ cup sugar, beating until thickened. Add baking powder, salt, and remaining ½ cup flour. Blend in cooled chocolate mixture, nuts, almond extract, and remaining 1 teaspoon vanilla. Measure 1 cup chocolate batter and set aside.

Spread remaining chocolate batter in a greased 9-inch square pan. Top with cheese mixture. Drop measured chocolate batter from tablespoon onto cheese mixture; swirl with spatula to marble.

Bake at 350° for 35 to 40 minutes. Cool; then cut. Cover; store in the refrigerator. Makes about 20 brownies.

GF
GENERAL FOODS KITCHENS



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Citrus (continued)

ORANGES

Because there are so many varieties, oranges are available in the markets all year round. The two most popular varieties include the navel and the Valencia.

The navel orange is a large, seedless orange with a thick, pebbly rind deep orange in color. It sections easily and is considered the best of the early-season oranges for eating. It is sometimes referred to as the winter orange. Available October through May.

Valencia oranges are juice oranges. They run medium to large in size, have a thin, golden orange rind and few seeds. These oranges have a tendency to change from bright orange to light green in color during maturity, but this color change does not affect the sweet juiciness of the matured fruit. Available February through November.

Hamlin oranges run small to medium in size, are oval shaped, have a thin, smooth rind, are usually seedless, and are an excellent juice orange. Available October through February.

Parson Brown oranges are medium to large in size, have a pebbly, yellow skin, some seeds, and are very juicy with a rich flavor.

Temple oranges are small, oval shaped, deep reddish in color, have a thin, pebbly rind, and peel and section easily. The flavor is similar to a tangerine. It is considered a fine eating orange and has few seeds. Available November through April.

The pineapple orange is large in size, deep orange in color, has some seeds and a very juicy sweetness.

The king orange looks like a large tangerine. The skin is pebbly and dark, and the fruit is easily peeled and sectioned.

When buying oranges, be guided by these tips to be sure you are getting the best buy for your money: Oranges should be selected by weight for best value. Like all citrus fruits, heaviness for the size indicates high juice content. Select firm fruit with a rind that is not rough, puffy, or spongy. Color is not a good guide in selecting oranges. Many oranges have had color added and are marked accordingly. Green fruit is often as ripe as yellow fruit; in fact some varieties turn green after having reached maturity. For lowest prices, purchase fruit that is in season. Oranges store very well. Keep them in the refrigerator or in a cool, dry, airy place.

To peel an orange, use a sharp knife and cut a slice from the top. Cut off the peel in strips from top to bottom. Or remove peel round and round, spiral fashion. The white inner portion of peel that clings to the meat is extremely nutritious and need not be removed.

To section an orange or grapefruit, cut along side of each dividing membrane, from outside to middle of core. Twist the knife and pull section away from membrane. Remove sections over a bowl to retain juice.

To grate an orange, wash the fruit first. Using a medium grater, rub the fruit against the surface of grater, removing only the outer orange-colored layer—called the zest—that contains the flavor-giving oils. (A pastry brush is handy for removing rind from the grater.) A medium-size orange will give you 2 tablespoons of grated rind.

It is best not to strain fresh orange and grapefruit juices. In order to benefit from the nutritional values of these fruits, only the seeds should be removed. It requires 2 to 3 medium-size oranges to yield 1 cup of fresh orange juice.

Following are a few recipe ideas for oranges:

- Add orange sections to your favorite coleslaw recipe.
- For a sparkling and refreshing beverage, combine equal parts of fresh orange juice and soda water. Serve over ice in a tall glass. Garnish with an orange slice.
- Use orange slices to garnish poultry and meat dishes, particularly duck and ham.
- Add grated orange rind to breads, pies, cakes, sauces, and desserts of all kinds in place of flavor extracts.
- Add fresh orange juice when making whipped sweet potatoes.

LEMONS

Lemons are available all year in adequate quantities. There are two types of lemons—acid and sweet. The sweet lemon is not generally known, as it is grown only as a novelty.

When buying lemons, look for fine-textured skin, heaviness for size, and moderate firmness. Store lemons in the fruit or vegetable drawer of refrigerator. For greatest length of freshness, protect the fruit with polyethylene or transparent plastic wrap or aluminum foil. To freshen a lemon that has been kept a long time, immerse it in hot water for about 30 minutes. This will also increase the amount of juice that can be extracted.

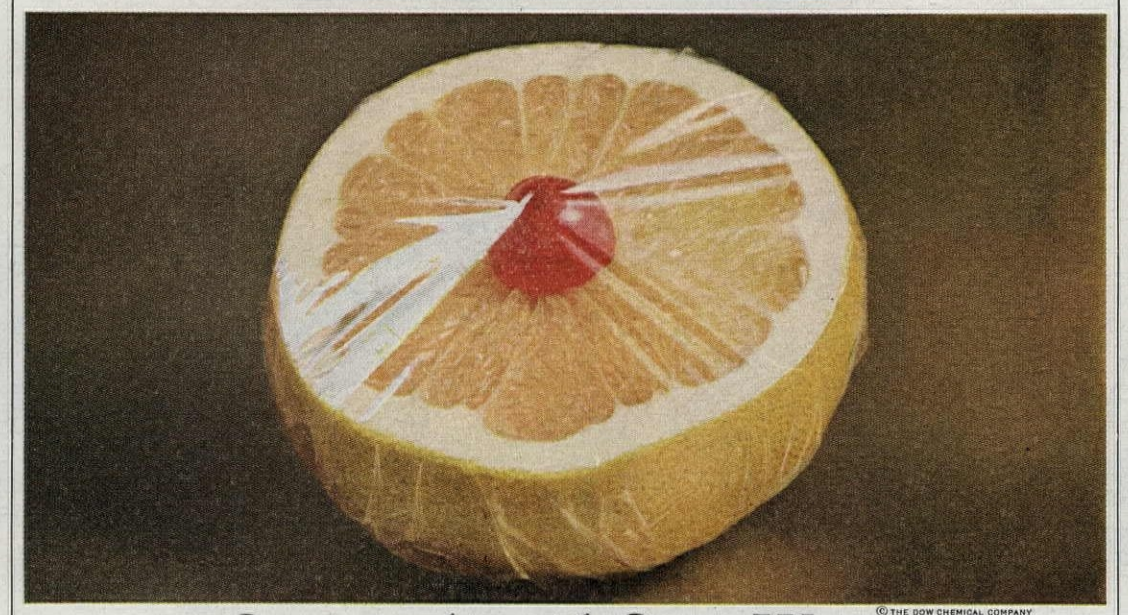
When a recipe calls for grated rind and juice, always grate citrus fruit before squeezing. For ease in juicing, place fruit on a flat surface, press down with palm of hand and roll fruit back and forth several times.

- Lemon juice adds zest to soups, juices, and cooked vegetables such as green beans, asparagus, broccoli, and spinach.
- Lemon juice used in the cooking of white vegetables, such as cauliflower and mushrooms, helps preserve the whiteness.
- Use lemon juice for flavor in salt-free diets and in place of salad dressing in low-fat diets.
- To sour milk for cooking, add 1 tablespoon lemon juice to 1 cup sweet milk and let stand for a few minutes.
- Lemon butter is excellent to serve over fish. Combine ¼ cup melted butter or margarine with 1 teaspoon grated lemon rind, 2 tablespoons fresh lemon juice, and 1 teaspoon chopped parsley.
- Lemon juice rubbed on meat before cooking tenderizes the meat and adds flavor.
- Add 1 to 2 tablespoons lemon juice to berry pie fillings to bring out the best fruit flavor.
- Add a little grated lemon rind to rice stuffing for added flavor.
- To keep apple, avocado, peach, and banana slices from turning brown, cover them with water mixed with a small amount of lemon, orange, grapefruit, or lime juice. Drain and pat dry before using.

LIMES

Persian limes are the only limes readily available in our markets. They are dark green, have thin rinds, pale green pulp, a sour flavor, and are seedless and very juicy. Key limes grow in the Florida Keys, and are available only in that immediate area. They are light yellow when fully ripe and have an excellent tart flavor.

Never let a grapefruit end up juiceless and useless.



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There's nothing like Saran Wrap. And there's nothing just as good! No other wrap measures up. No bag does either. Saran Wrap* food wrap clings better and seals better. Result: it protects your food better than anything else you can buy. At any price. Keep your grapefruit full of bright-eyed flavor. And each meaty little section running over with squirty goodness. In Saran Wrap.

*TRADEMARK

Limes should be selected for their moderate firmness and heaviness for size. They can be stored under refrigeration for six weeks or more if kept carefully covered with aluminum foil, transparent plastic wrap, or in polyethylene bags.

- Use limes interchangeably with lemons in cooking and for flavorings, dressings, and sauces.
- Use lime slices as a garnish for black bean soup, hot consommé, or fruit punch.
- Use equal parts of honey and lime juice for fruit salad dressing.
- Add 1 teaspoon lime or lemon juice to beef stew to bring out the flavor.
- Lime and lemon juice are good stain-removal agents for washable fabrics.

GRAPEFRUIT

Grapefruit is available all year round. The two principal types include the Marsh grapefruit and the Duncan. The Marsh is a seedless grapefruit with a smooth, thin yellow rind. It is small to medium in size, is flat at each end, and has either pink or white meat. The white grapefruit is available October to June. The pink Marsh grapefruit is also called Thompson. The meat has a characteristic pink tint and the skin is light yellow. It is available January through May.

Other seedless grapefruit include the ruby red seedless and the Burgundy. The ruby red is deeper red than the pink Marsh. The skin is thin and has a red blush and the flavor is slightly tart. Available November to June. The Burgundy grapefruit is large in size, has a red blush on the skin, and the juice and meat are deep pink. The flavor is sweet. It is available November to May.

Duncan grapefruit is large, pale yellow tinged with green or russet, has a thin rind, and seeds clustered in the center. They are superior in flavor, very juicy, and easy to section. Available October to May.

When selecting grapefruit, look for heavy, firm, and smoothly textured well-rounded fruits. Coarse, puffy, rough-textured grapefruit indicates lack of juice and flavor. Heaviness indicates high-juice content. Color does not indicate good quality. Grapefruit range from pale yellow to russet or bronze. Surface blemishes do not usually affect eating quality although bruised fruit is not a good choice. As in all citrus, green skin does not mean lack of ripeness. Citrus fruits often turn green after the fruit has ripened. Grapefruit is never artificially colored.

Store grapefruit in the fruit or vegetable drawer or in transparent plastic wrap. Serve grapefruit halves plain, with a topping, broiled, or baked. Top with preserves, honey, or maple syrup. To broil, sprinkle each half with 1 tablespoon sugar and dot with 1 teaspoon butter or margarine. Broil 3 inches from heat 15 to 20 minutes or until grapefruit is slightly browned. Or bake at 400° F. 15 to 20 minutes. Serve hot.

- Add grapefruit juice to liquid when cooking Swiss steak and pot roast. It adds an interesting flavor.
- Add grapefruit sections to green salad. Serve with French dressing.
- Heat grapefruit sections with butter or margarine and serve with broiled or baked fish.
- Add grapefruit sections to buttered beets during last minutes of cooking.
- Add diced grapefruit sections to fresh cranberry sauce.

Del Monte Cream Style Corn is your golden opportunity to please. Sweet, satisfying flavor. Rich corn cream crammed with tender kernels. You and Del Monte make a good thing special.

CORN & CRAB IMPERIAL

½ cup chopped onion
2 Tbsps. butter or margarine
2 Tbsps. flour
1 can (1-lb. 1-oz.) Del Monte® Cream Style Golden Sweet Corn
1 can (12-oz.) Del Monte Brand Vacuum Packed Whole Kernel Golden Sweet Corn
¼ cup milk
2 tsps. prepared mustard
1 tsp. Worcestershire sauce
½ tsp. celery salt
½ tsp. salt
¼ tsp. dill weed
Dash pepper
1 can (7½-oz.) Del Monte Alaska King Crab, drained and flaked
2 hard cooked eggs, chopped

Sauté onion in butter or margarine until tender. Blend in flour; add corn, milk and seasonings. Cook, stirring constantly, until thickened. Stir in crabmeat and eggs. Spoon into individual baking dishes and bake at 400°F., 15 to 20 min. Or serve hot mixture on toast points or in patty shells. Serves 4-6.

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Even Teflon* needs a good scrub now and then.

Tuffy.

Oh, yes it does. Food leaves a film of grease on Teflon. You can't see it, but it's there. Building up. Making the non-stick stick. Don't think soapy water alone will get it off. You've got to add Tuffy® to it. Really. That nice little red-and-yellow plastic mesh ball won't scratch, either. Not Teflon. Or delicate china. Or you-name-it. Maybe you ought to have two.

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$ MONEY $

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Basil Kio, General Manager

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Philadelphia, Pa. 19105 **Phone: WA 5-6500**

Established 1919

Spanish Cuisine

(continued from page 61)

ALMOND SOUP (Sopa de Castilla la Vieja)

3 cans (10½ ounces each) condensed beef consommé
3 cups water
½ cup ground almonds
¼ cup olive oil
½ teaspoon salt
2 cups bread strips, ¼x2 inches, toasted
¼ cup grated Parmesan cheese
¾ cup toasted, sliced almonds

Combine consommé and water in 3-quart saucepan; heat thoroughly. Mix ground almonds and olive oil together; stir into hot consommé. Add salt. Pour soup into individual plates or bowls (earthenware is best since it must be placed under the broiler). Top each with bread strips; sprinkle with Parmesan cheese. Place under broiler until cheese is lightly browned. Remove from broiler; sprinkle with sliced almonds. Makes 6 servings.

SAUSAGE IN FOIL (Chorizo al Pastor)

6 chorizo (Spanish sausage)
6 pieces aluminum foil, 12 inches square

Heat oven to 500° F. Place 1 sausage on front half of each foil square. Fold foil over to bring edges together. Fold edges up ½ inch; fold over another ½ inch. Place in shallow baking pan. Bake 10 minutes. Transfer each to serving dish. Cut open foil across top. Makes 6 servings.

STUFFED EGGS (Huevos Rellenos Cantábrica)

6 hard-cooked eggs
½ pound shrimp, cooked, shelled, and deveined
1 can (3¼ to 3½ ounces) tuna, drained
¼ pound smoked salmon
2 tablespoons finely chopped pimiento
1 teaspoon chopped parsley
2 tablespoons finely chopped onion
¼ cup dry sherry
2 tablespoons mayonnaise or salad dressing
Salt
Pepper
Cocktail Sauce
Salpicon Sauce
Mayonnaise or salad dressing

Shell eggs; cut in half. Cut a thin slice of white off bottom of each egg so it will stand in plate.

Chop shrimp, tuna, and salmon finely. Combine shrimp and fish, pimiento, parsley, onion, sherry, and mayonnaise or salad dressing. Mix well. Season to taste with salt and pepper. Top each egg half with mixture. Arrange 3 halves on each serving plate. Spoon 2 tablespoons of Cocktail Sauce on one half, 2 tablespoons Salpicon Sauce on second half, and mayonnaise or salad dressing on third half. Garnish as desired. Makes 4 servings.

COCKTAIL SAUCE

Combine ¼ cup mayonnaise or salad dressing, 2 drops Worcestershire sauce, and 2 tablespoons catsup. Makes ⅓ cup.

SALPICON SAUCE

¼ cup olive oil
2 tablespoons vinegar
2 small dill pickles, finely chopped
9 capers
1 tablespoon finely chopped onion
1 tablespoon finely chopped pimiento
1 tablespoon mayonnaise salad dressing
Salt

Combine oil, vinegar, pickles, capers, onion, pimiento, and mayonnaise or salad dressing; mix well. Season to taste with salt. Makes about 1 cup.

COLD LOBSTER MALLORCA WITH FRUITS (Langosta a la Mallorquina)

2 packages (8 ounces each) frozen lobster tails
2 tablespoons vinegar
2 teaspoons salt
1 bay leaf
1 apple, pared, cored, and cubed
1 pear, pared, cored, and cubed
2 bananas, peeled and sliced
¼ cup mayonnaise or salad dressing
1 tablespoon catsup
¼ teaspoon Worcestershire sauce
2 tablespoons dry sherry
¼ teaspoon leaf tarragon, crumbled
2 tablespoons heavy cream
Chopped lettuce

Cook lobster tails in boiling water with vinegar, salt, and bay leaf. Cook the length of time indicated on package. Drain; cool. Remove meat from shell; slice. Combine lobster and fruits in large bowl. Combine mayonnaise or salad dressing, catsup, Worcestershire, sherry, tarragon, and heavy cream in small bowl. Mix well. Pour over lobster and fruits; mix thoroughly. Refrigerate until completely chilled. Line platter or individual salad plates with lettuce. Spoon lobster mixture on lettuce. Makes 4 servings.

SAUTÉED CHICKEN WITH TOMATOES AND PEPPERS (Pollo Salteado Chilindrón)

¼ cup olive oil
3 cloves of garlic
2 broiler-fryers (1½ pounds each), quartered
Salt
Pepper
½ cup chopped onion (1 medium)
3 red or green peppers, seeded and cut in ½-inch-wide strips
1½ pounds tomatoes, peeled and cut up
2 teaspoons salt
6 ounces lean ham, cut in ½-inch-wide strips

Heat oil in large skillet. Add garlic; cook until garlic is well browned; remove and discard garlic. Season chicken with salt and pepper. Add to hot oil; sauté until golden brown on all sides. Add onion; cook until onion begins to brown. Add green peppers, tomatoes, salt, and ham, placing chicken pieces on top of vegetables. Cover; cook over low heat about 30 minutes, stirring from time to time, until chicken is tender when tested with two-tined fork. Makes 4 servings.

(continued)

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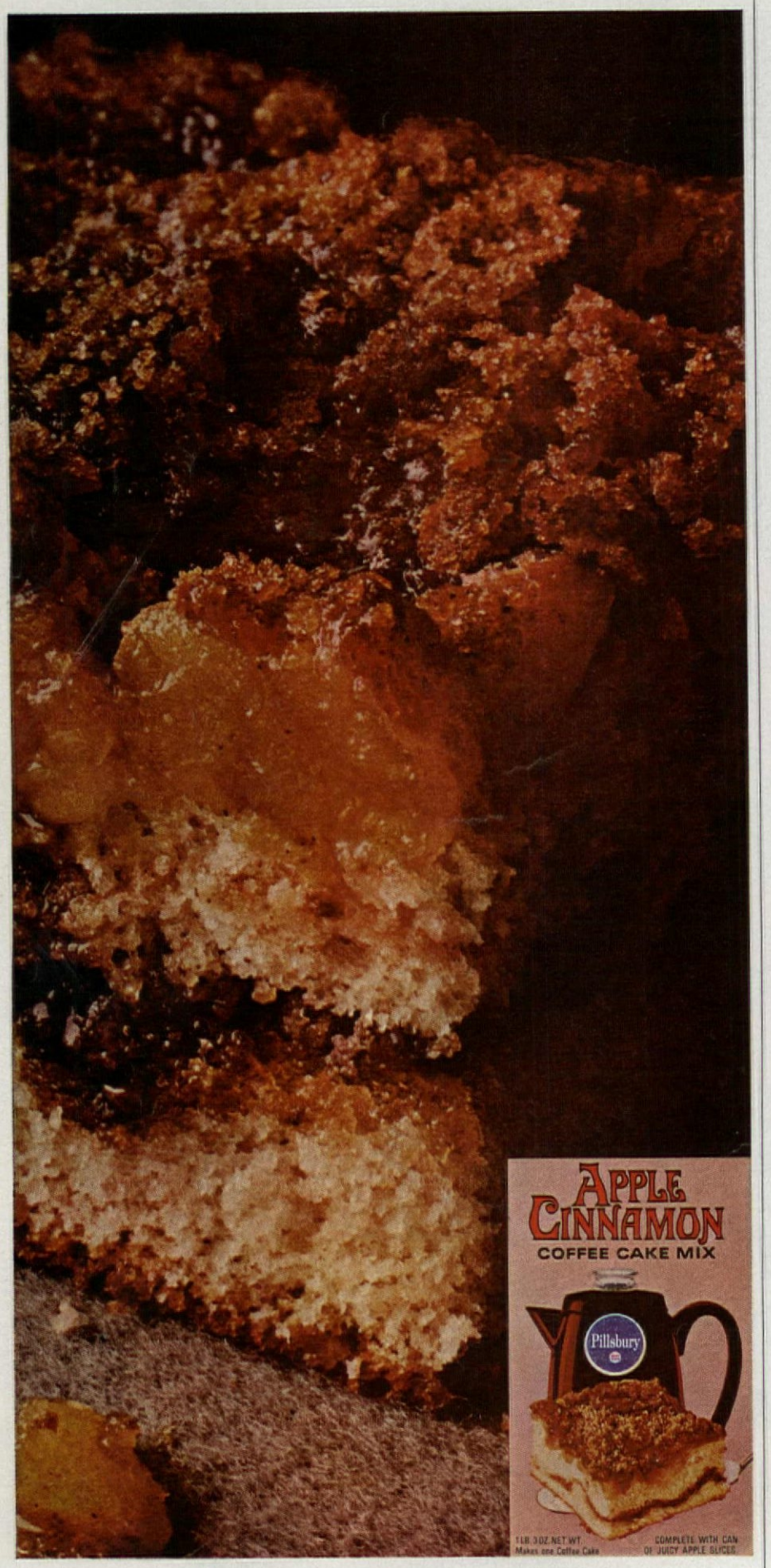

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(continued)

SAUTÉED SCALLOPS (Vieiras a la Gallega)

- ¼ cup flour
- 1 pound scallops, washed and dried
- 1 teaspoon salt
- ¼ cup olive oil
- 1 clove of garlic, minced
- ½ cup minced onion (1 medium)
- 1 tablespoon chopped parsley
- ½ cup dry white wine
- 2 tomatoes, peeled and chopped
- 1 tablespoon cornstarch
- 2 tablespoons water
- ¼ pound cooked ham, cubed
- ½ cup soft bread crumbs
- ¼ cup melted butter or margarine

Flour scallops lightly; season with salt. Heat oil in skillet; sauté scallops until golden brown; remove scallops; keep warm. Add garlic and onion; cook 1 minute. Add parsley and wine; simmer 5 minutes. Add tomatoes; cook 5 minutes. Dissolve cornstarch in water; stir into sauce. Cook, stirring constantly, until thickened. Correct seasoning. Add scallops and ham to sauce. Spoon into scallop shells or individual baking dishes; sprinkle with bread crumbs, drizzle butter or margarine over crumbs. Broil until crumbs are golden brown. Makes 4 servings.

TRIPE MADRID STYLE (Callos a la Madrileña)

- 2 pounds tripe
- 1 pound calves' feet (about 2 feet)
- 1 carrot, pared
- 1 leek
- 1 stalk celery
- 1 bay leaf
- Few sprigs of parsley
- ⅛ teaspoon leaf thyme
- 2 teaspoons salt
- 1 whole clove
- 1 onion
- ¼ cup olive oil
- ½ cup finely chopped onion (1 medium)
- 1 clove of garlic, minced
- ½ cup tomato puree
- 1 chorizo
- 2 morcilla (blood sausage), casing removed
- ½ cup ham, diced
- 4 teaspoons sweet paprika
- 4 teaspoons hot paprika
- ¼ cup flour

Put tripe and calves' feet in large pot. Cover with cold water. Bring to boiling; pour off water; discard. Cover again with cold water. Add carrot, leek, celery, bay leaf, parsley, thyme, and salt. Stick clove in onion (so it doesn't get lost); add to pot. Bring to boiling; cover, boil gently 3 hours or until tripe is tender.

Heat olive oil in skillet. Add chopped onion, garlic, tomato puree, chorizo, morcilla, ham, sweet and hot paprika, and flour. Cook over medium heat until all ingredients have been mixed and have absorbed the oil.

Remove tripe and calves' feet from liquid. Cut tripe in 2-inch square pieces. Remove and discard all bones from calves' feet; cut in 2-inch square pieces. Reduce tripe cooking liquid to 2 cups; check seasoning; correct to taste. Combine sautéed mixture, tripe, calves' feet, and tripe broth. Cook 20 minutes. Put a slice of chorizo in each serving dish; spoon in tripe mixture. Makes 4 servings.

CRUSTY SHRIMP PIE (Tosta de Carabineros)

- 3 tablespoons butter or margarine
- ½ cup sifted all-purpose flour
- ½ teaspoon paprika
- 1 teaspoon salt
- 2 cups milk
- 1 cup (½ pint) heavy cream
- 3 tablespoons butter or margarine
- 1½ pounds shrimp, shelled, deveined, and diced
- ¼ cup dry white wine
- ¼ cup Cognac
- 6 slices white toast, crusts removed
- 2 egg yolks

Melt 3 tablespoons butter or margarine in medium-size saucepan over low heat. Add flour, paprika, and salt, stir until blended and slightly golden. Remove from heat. Stir in milk gradually; stir until mixture is smooth. Reserve 1 tablespoon heavy cream; add remaining cream to sauce. Cook over medium heat, stirring constantly, until cream sauce thickens and comes to boiling. Remove from heat. Melt 3 tablespoons butter or margarine in skillet. Add shrimp. Cook over high heat 2 to 3 minutes or until pink. Stir in wine and Cognac. Add cream sauce; bring mixture to boiling. Arrange toast on heatproof platter. Pour shrimp and sauce over toast.

Beat egg yolks; add reserved 1 tablespoon of heavy cream. Top shrimp mixture with egg-yolk mixture. Place under broiler until lightly browned. This shrimp pie will make an elegant first course or may be used as an entree. Makes 6 appetizer servings or 3 main-dish servings.

ROAST PHEASANT ALCÁNTARA (Faisán Asado Alcántara)

- 2 pheasants (2 pounds each)
- 1½ cups port wine
- Salt
- 1 tablespoon melted butter or margarine
- ¼ cup olive oil
- 1 tablespoon butter or margarine
- 3 green onions, finely chopped
- 2 tablespoons pâté de foie gras
- ¼ cup Cognac
- ¼ cup dry sherry
- 2 teaspoons salt
- Dash of black pepper
- 4 chicken livers and the 2 pheasant livers, finely chopped

Marinate pheasants in port wine overnight. Heat oven to 400° F. Remove pheasants from wine; reserve wine. Place pheasants in open, shallow roasting pan. Sprinkle with salt; brush with 1 tablespoon melted butter or margarine and olive oil. Roast pheasants 15 minutes.

Remove pheasants from roasting pan. Remove breast meat and cut in strips ½ inch wide. Melt 1 tablespoon butter or margarine in skillet. Add green onions; cook 1 minute; add foie gras, Cognac, and sherry. Ignite; let flame die out. Add wine marinade, 2 teaspoons salt, pepper, and pheasant meat; simmer 5 minutes or until meat is cooked. Remove meat to serving platter; keep warm. Remove skillet from heat, let cool 1 minute; stir in chopped livers; correct seasoning; pour sauce over pheasants. Makes 4 servings.

CUSTARD CREME WITH LADYFINGERS (Natillas a la Espagñola)

2 cups milk
2-inch piece of stick cinnamon
Grated rind of ½ medium-size lemon
7 egg yolks
¾ cup sugar
3 tablespoons cornstarch
2 to 4 tablespoons anise-flavored liqueur
¼ cup heavy cream
6 ladyfingers, split
Confectioners' sugar or ground cinnamon

Combine milk, stick cinnamon, and lemon rind in medium-size saucepan; bring to boiling. Combine egg yolks, sugar, and cornstarch in second medium-size saucepan. Cook over low heat, stirring constantly, until mixture is blended and sugar is dissolved. Add milk mixture to egg yolks. Cook over low heat, stirring constantly, about 10 minutes or until custard is thickened. Do not boil. Remove from heat. Strain into a bowl. Add anise and heavy cream. Mix gently. Cool custard; chill. At serving time, pour into individual serving dishes. Top each serving with a split ladyfinger, cut-side down. Sprinkle with confectioners' sugar or cinnamon. Makes 6 servings.

PINE NUT CAKE (Tarta de Piñones)

6 eggs
1 cup sugar
1 cup sifted cake flour
3 egg yolks
½ cup sugar
3 tablespoons cornstarch
3 cups milk
⅛ to ¼ teaspoon anise extract
1½ cups pine nuts (three 3-ounce packages)
½ cup confectioners' sugar

Heat oven to 350° F. Grease and line with wax paper three 9-inch layer-cake pans. Combine eggs and 1 cup sugar in large bowl of electric mixer. Beat at highest speed 15 to 18 minutes or until soft peaks form. Reduce speed to low. Sift flour one quarter at a time over egg mixture; mix until just blended. Turn into prepared pans. Bake 30 minutes or until cake springs back when lightly touched. Remove from pan immediately. Peel off paper. Cool cakes completely on wire rack.

Combine egg yolks, ½ cup sugar, and cornstarch in medium-size saucepan. Blend until mixture is smooth. Add milk gradually, stirring constantly, until thoroughly blended. Cook over medium heat, stirring constantly, until mixture thickens and boils. Remove from heat. Stir in anise extract. Continue to stir until all steam has escaped from mixture. Place a piece of wax paper over mixture to avoid the forming of skin. Cool completely.

Place pine nuts in shallow baking dish. Place under heated broiler until nuts are lightly toasted. Be sure to watch them carefully to avoid burning.

Place one cake layer on serving plate. Spread with a quarter of the custard filling. Repeat with two more layers. Spread top and sides of cake with remaining filling. Sprinkle top and sides of cake with toasted pine nuts. Sprinkle confectioners' sugar over top of cake. Refrigerate until ready to serve. Makes 12 servings.

The Best Meringue Pie

(continued from page 90)

CRUST

- Follow recipe directions exactly and measure all ingredients accurately. Too much flour or water or too little shortening can make pie crust tough.
- To avoid shrinkage and bubbling of a pastry: Measure the rolled-out pastry to assure that the circle is an inch and a half larger all around than the pie plate. Fit the rolled pastry loosely into pie plate. Do not stretch the pastry to fit the plate. Pat out all air bubbles and prick the entire crust with a fork before baking. Fit a piece of wax paper into pastry shell; fill with raw rice or dried beans.
- To avoid a soggy crust, allow the pastry shell to cool completely before pouring in the filling.

FILLING

- To keep a cornstarch mixture smooth, mix sugar and cornstarch thoroughly before adding the milk. This separates the starch granules. Add milk gradually, stirring constantly to keep mixture smooth, before placing over direct heat.
- To avoid a pie filling that is too thin be sure to bring mixture to a full boil, then begin the timing specified in each recipe. Cook the filling mixture over medium heat, stirring constantly.
- Pie filling will be too stiff if too much cornstarch is used or if cornstarch mixture is overcooked.
- To combine egg yolks and hot filling, stir a little hot mixture into the beaten yolks. Stir thoroughly, then stir egg mixture with mixture remaining in saucepan. If egg yolks are added directly to hot mixture, they will become stringy.
- A cornstarch filling will weep and become watery if the cornstarch mixture is undercooked or if the filling is cooled too fast. Cool a meringue pie at room temperature to prevent weeping.

MERINGUE

- For greatest volume, egg whites should be beaten in a deep, medium-size bowl, rather than a shallow, wide bowl.
- Have egg whites at room temperature; and be sure the bowl, beater, and egg whites are free of any egg yolk or other foreign particles.
- To give stability to the egg whites, add cream of tartar or lemon juice before beating. This helps keep the meringue from falling after baking.
- Beat egg whites at high speed in electric mixer or with hand mixer until foamy. Sprinkle sugar a little at a time (about a tablespoon) over egg whites and beat until the sugar is dissolved before making another addition. If the sugar is not dissolved, beads of moisture will form on the baked meringue. You can

(continued)

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⅔ cup (6-ounce can) CONTADINA® Tomato Paste
⅔ cup Italian salad dressing
¼ cup water
1 tablespoon Worcestershire sauce
1½ pounds (1¼-inch cubes) sirloin tip steak
8-12 par-boiled pearl onions
2-inch pieces green pepper
8-12 cherry tomatoes
Oil

Blend tomato paste, salad dressing, water and Worcestershire. Toss with steak cubes to coat. Cover and marinate few hours or overnight in refrigerator. Alternate steak, onion, green pepper and tomatoes on four 15-inch skewers. Place on broiler pan. Brush meat with marinade and vegetables with oil. Broil 4-5 inches from heat 15-20 minutes. Turn and baste often.

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(continued)
tell whether the sugar is dissolved by pinching the meringue with your fingers. If the meringue feels smooth, the sugar is dissolved. If the meringue feels grainy, it needs more beating.

- A meringue will be dry and lumpy if the egg whites are beaten too long before the sugar is added. Do not allow egg whites to become stiff before adding the sugar.
- Spread meringue over hot filling. If filling is allowed to cool, it may crack and cause the meringue to weep. To avoid shrinkage of meringue during baking, start spreading meringue at edge of pie and work toward the center. Be certain to attach the meringue to the crust to prevent shrinkage and to insulate the filling. If the filling is not completely covered, it may weep.
- Bake meringue at proper temperature. Most directions suggest 350° F. for 15 to 20 minutes. Baking too fast will cause meringue to weep.
- Meringue will be tough if baking temperature is too high or too low, or if not enough sugar is added.
- Cool pies away from drafts in a cool, dry place. A draft may make meringue fall. Pie should cool 3 to 4 hours before being cut. Do not refrigerate, as both filling and meringue may weep.
- Meringue pie cuts easily with a thin-bladed knife that has been dipped in warm water.

PASTRY CRUST

1 cup sifted all-purpose flour
½ teaspoon salt
⅓ cup shortening
3 tablespoons cold water

Heat oven to 450° F. Sift flour and salt into mixing bowl. Cut in shortening with pastry blender until mixture resembles cornmeal. Sprinkle cold water evenly over surface; stir with fork until all dry particles are moistened and pastry clings together. Shape into ball. Roll out dough on floured surface to a 12-inch circle. Fold pastry in half; lift gently into contours of plate. Do not stretch pastry. Fold under excess pastry, even with edge of pie plate. Pinch with fingers to form a standing collar all around rim. Flute edge as desired. Prick bottom and sides of pastry thoroughly with fork. Fit a piece of wax paper into pastry shell; fill with raw rice or beans. Bake 8 to 10 minutes; remove rice or beans and paper. Bake shell 8 to 10 minutes longer or until golden brown. Cool thoroughly before filling.

BASIC MERINGUE

3 egg whites
¼ teaspoon cream of tartar
6 tablespoons sugar

Beat egg whites and cream of tartar until foamy. Add sugar, a little at a time, sprinkling it over egg whites; beat well after each addition. Continue beating until meringue forms stiff, glossy peaks. Spread the meringue over filling, making sure it touches crust all the way around. Bake at 350° F. for 15 to 20 minutes or until meringue is tipped with brown. Cool at room temperature.

LEMON MERINGUE PIE

1 baked 9-inch Pastry Crust
½ cup cornstarch
1½ cups sugar
¼ teaspoon salt
1¾ cups water
4 egg yolks, slightly beaten
2 tablespoons butter or margarine
1 tablespoon grated lemon rind
½ cup lemon juice
4 egg whites
¼ teaspoon cream of tartar
½ cup sugar

Prepare pastry crust according to recipe. Blend cornstarch, 1½ cups sugar, and salt in saucepan; stir in water gradually. Cook over medium heat, stirring constantly, until mixture comes to boiling. Boil 1 minute. Stir half the mixture slowly into egg yolks; stir into mixture in saucepan. Cook over low heat, stirring constantly, 2 minutes; remove from heat. Add butter or margarine, lemon rind and juice; cool slightly. Pour into baked pastry shell. Beat egg whites and cream of tartar until foamy; beat in ½ cup sugar gradually; continue beating until meringue forms stiff, glossy peaks. Spread onto pie filling, being sure meringue touches crust all around. Bake at 350° for 15 to 20 minutes or until meringue is tipped with brown. Cool at room temperature before serving.

LEMON CHIFFON MERINGUE PIE

1 baked 9-inch Pastry Crust
5 egg yolks
¼ cup lemon juice
¼ cup water
1 teaspoon grated lemon rind
½ cup sugar
5 egg whites
½ cup sugar

Prepare pastry crust according to recipe. Beat egg yolks in top of double boiler until lemon colored. Add lemon juice and water; mix well. Stir in lemon rind and ½ cup sugar. Cook over hot, not boiling, water about 12 minutes or until thickened, stirring constantly. Beat egg whites until frothy. Beat in ½ cup sugar gradually. Continue beating until meringue forms stiff, glossy peaks and sugar is dissolved. Fold about one third meringue into egg-yolk mixture. Pour into pastry shell. Spread remaining meringue over pie filling. Bake at 350° F. for 15 to 20 minutes or until meringue is slightly browned. Cool at room temperature before serving.

CHOCOLATE MERINGUE PIE

1 baked 9-inch Pastry Crust
¼ cup cornstarch
1 cup sugar
½ teaspoon salt
3 squares unsweetened chocolate, cut up
2½ cups milk
3 egg yolks, slightly beaten
1 tablespoon butter or margarine
2 teaspoons vanilla
Basic Meringue

Prepare pastry crust according to recipe. Combine cornstarch, sugar, salt, and chocolate in saucepan. Stir in milk gradually. Cook over medium heat, stirring constantly, until mixture thickens and comes to boiling. Boil 1 minute. Blend half the mixture into egg yolks; stir into mixture in saucepan; cook 1 minute, stirring constantly. Remove from heat; stir in butter or margarine and vanilla; cool slightly. Pour filling into pastry shell. Spread with meringue; bake as directed.

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CHOCOLATE MINT MERINGUE PIE: Prepare Chocolate Meringue Pie except reduce chocolate to 2 squares and use ½ teaspoon peppermint extract in place of vanilla. For an added touch, add 3 drops red food coloring to beaten meringue.

EGGNOG MERINGUE IN CHOCOLATE CRUST

1 cup sifted all-purpose flour
½ teaspoon salt
3 tablespoons cocoa
⅓ cup shortening
3 tablespoons cold water
¾ cup sugar
½ teaspoon salt
¼ cup cornstarch
2½ cups milk
3 egg yolks, slightly beaten
2 tablespoons rum
Dash of ground nutmeg
Basic Meringue

Heat oven to 400° F. Sift flour, ½ teaspoon salt, and cocoa into mixing bowl. Cut in shortening with pastry blender until mixture resembles cornmeal. Sprinkle water evenly over surface; stir lightly with a fork until all dry particles are moistened and pastry clings together. Shape into a ball. Roll pastry between two sheets of wax paper to a 12-inch circle. Peel off top paper. Pick up bottom paper and pastry. Turn, pastry side down, into 9-inch pie plate. Peel off paper. Press pastry gently into contours of plate. Do not stretch pastry. Fold under excess pastry. Pinch with fingers to form a standing collar. Flute edge as desired. Prick bottom and sides of pastry thoroughly with a fork. Bake 8 to 10 minutes. Cool on wire rack.

Combine sugar, ½ teaspoon salt, and cornstarch in medium-size saucepan. Stir until blended. Stir in milk gradually; mix until smooth. Cook over medium heat, stirring constantly, until mixture thickens and comes to boiling. Boil 1 minute, stirring. Blend half the mixture into egg yolks; mix well. Stir into mixture in saucepan. Cook 1 minute, stirring constantly. Remove from heat; stir in rum and nutmeg. Cool slightly. Pour into pastry shell. Spread with meringue; bake as directed.

BUTTERSCOTCH MERINGUE PIE

1 baked 9-inch Pastry Crust
⅓ cup butter or margarine
1 cup brown sugar, firmly packed
1 cup boiling water
5 tablespoons cornstarch
¼ teaspoon salt
1½ cups milk
3 egg yolks, slightly beaten
2 teaspoons vanilla
Basic Meringue

Prepare pastry crust according to recipe. Heat butter or margarine in skillet over low heat until it foams and becomes amber brown. Add brown sugar; cook, stirring constantly, until mixture liquefies slightly and just begins to bubble. Add boiling water slowly and carefully. Cook, stirring constantly, until sugar mixture is dissolved. Blend cornstarch, salt, and ¼ cup of milk in saucepan until smooth. Add remaining milk and brown-sugar syrup. Cook over medium heat, stirring constantly, until mixture thickens and comes to boiling. Boil 1 minute. Blend half the mixture into egg yolks; stir into mixture in saucepan. Cook 1 minute. Remove from heat; stir in vanilla. Cool slightly. Pour into pastry shell. Spread with meringue; bake as directed.

COFFEE PIE WITH BROWN SUGAR MERINGUE

1 baked 9-inch Pastry Crust
¼ cup cornstarch
¾ cup sugar
½ teaspoon salt
3 teaspoons instant coffee
2½ cups milk
3 egg yolks, slightly beaten
1 tablespoon butter or margarine
1 teaspoon vanilla
3 egg whites
¼ teaspoon cream of tartar
⅓ cup light brown sugar firmly packed

Prepare pastry crust according to recipe. Combine cornstarch, sugar, salt, and instant coffee in medium-size saucepan. Stir in milk gradually. Cook over medium heat, stirring constantly, until mixture thickens and comes to boiling. Boil 1 minute. Blend half the mixture into egg yolks; stir into mixture in saucepan; cook 1 minute, stirring constantly. Remove from heat; stir in butter or margarine and vanilla; cool slightly. Pour into pastry shell.

Beat egg whites and cream of tartar until foamy. Add sugar, a small amount at a time, beating well after each addition. Continue beating until meringue forms stiff, glossy peaks. Spread meringue over filling, making sure it touches crust all the way around. Bake at 350° F. for 15 minutes or until meringue is tipped with brown. Cool at room temperature away from drafts.

ALL RECIPES TASTE-TESTED IN AMERICAN HOME KITCHENS

COMING IN OUR BIG APRIL ISSUE

Spring is just around the corner and we'll be getting you in the mood for warm weather in next month's issue. For example, a low-maintenance garden that's truly beautiful and with a special play area for the children. An above-ground pool that's made especially attractive with decks and fencing. All about vegetable and herb gardens. Remodeling ideas fresh as spring itself. All this and a special article on gourmet clubs, shimmering aspics, special party cakes for the children!

LETTUCE LORE

Lettuce is a legacy left us by ancient Persia where it was presented at royal feasts over 25 centuries ago. In the Western world, the history of lettuce begins with Columbus who is said to have carried seeds of lettuce and other vegetables to the Bahamas on his second voyage. From plantings tended by the first governor of Puerto Rico, Ponce de Leon, came the cuttings and seedlings of lettuce that thrived in gardens of American colonists.

The Spanish padres who established the California missions brought lettuce to the West Coast where it is now grown in such abundance that it has become the nation's fourth-ranking crop in value.

TO TAKE, TO USE, OR TO EAT?

For centuries lettuce was thought to contain medicinal and cosmetic properties. Well known to the Greeks and Romans, Hippocrates and Aristotle propounded its medicinal qualities. And only 28 years ago a small Western newspaper reiterated the theory of the ancient Greek physician, Galen, that lettuce had soporific effects. Two hundred years ago it was common practice for fair young ladies to make lettuce toilet water, believing it to bleach tanned or freckled skin. (To this day a toilet soap made with lettuce is manufactured in France.)

As a food, lettuce is more in demand now than ever before. According to figures recently published by the United States Department of Agriculture, the average American eats over 21 pounds of lettuce a year. As we become increasingly health and figure conscious we're cutting down on heavier foods and putting more emphasis on low-calorie meals—and there are only 65 to 70 calories in an average head of iceberg lettuce.

THE FIVE TYPES OF LETTUCE

There are numerous varieties but only five types of lettuce: *crisp-head* (iceberg); *butterhead* (Boston, bibb, or limestone); *cos* (romaine); *leaf* or *bunching* (with a loose rosette of leaves); and *stem* (celtuce, the least popular, with a large fleshy stem).

By far the most popular salad ingredient is iceberg lettuce. Year-round availability is one of the reasons, versatility another. Whether you tear it, shred it. slice it, chunk it, or wedge it, iceberg lettuce, with its delicate flavor and crisp texture, is compatible with countless foods and with innumerable dressings.

Although iceberg lettuce is usually clean and relatively crisp when you buy it, rinsing will help restore lost moisture (it's 97 percent water) and literally refresh it. Before rinsing, core it by holding the head core end down and whacking it on the kitchen counter. Twist-lift out the core with your fingers. Then hold it cored end up under forcefully running cold water. Let it drain thoroughly cored end down in a colander or rack; put it in a plastic bag or lettuce crisper and refrigerate until you wish to use it. When time is short you can crisp the lettuce by putting it into your freezer for a few minutes.

MANY WAYS WITH ICEBERG

Here are several good ideas for salads and other satisfying dishes you can make easily and quickly with iceberg lettuce.

- Slice a chilled head into rafts (cross-cut slices about 1 inch thick). Arrange your favorite combinations of fruit, vegetables, seafood, cheeses, or cold cuts on the rafts. Drizzle with dressing or glaze with gelatin. Serve as open-face salads or sandwiches.
- Cut a thoroughly chilled head into wedges for classic hearts of lettuce. For easier eating, serve in shallow bowls instead of flat plates or cut each wedge in half and place on plate with one or both halves cut-side down. For festive garnishes, skewer cherry tomatoes, ripe olives, or fresh fruits on bamboo picks and fasten them upright into the wedges. Serve with a favorite dressing.
- Crisp iceberg is the only lettuce that is easy to shred. Cut a head lengthwise into halves; place cut-side down on a chopping board and slice crosswise with a thin-bladed stainless knife. You will get four cups of shredded lettuce from one medium-size head. Although commonly used as a bed for other salad ingredients, shredded lettuce makes a refreshing garnish for clear or thick soups or other hot dishes such as chili con carne.
- For tossed salads most of us tear lettuce, leaf by leaf, into bite-size pieces. For a crunchy change, toss a salad with lettuce chunks. Slice a head into one-inch-thick rafts, then cut them crosswise and lengthwise into chunks.
- For a tangy salad accompaniment to steak or chicken, blend ¼ cup mashed banana, ¼ cup mayonnaise or salad dressing, 1 tablespoon lemon juice, 2 teaspoons horseradish, ½ teaspoon sugar, and ¼ teaspoon salt. Toss with 3 cups shredded lettuce. Garnish with sliced radishes.
- For an elegant company dinner, serve marinated vegetables with a pureed lettuce-and-cream-cheese dressing. In separate dishes, marinate sliced fresh mushrooms, jarred artichoke hearts, and cooked sliced carrots in a dressing made with oil from the artichokes, champagne vinegar, fines herbes, and salt and pepper to taste. Arrange in groups on chilled salad plates lined with crisp lettuce leaves and pass the intriguing, pale green dressing.

To make the dressing, cut a cored head of iceberg into chunks. Whirl in your blender adding a few at a time. Add ¼ cup pure vegetable oil, 4 or 5 teaspoons white vinegar, ½ teaspoon salt, ¼ teaspoon crumbled basil, ¼ teaspoon onion powder, and 2 packages (3 ounces each) cream cheese. Whirl until smooth. This dressing is fairly thick and has a delicate aroma. Try it over hot or cold broiled salmon or use in place of hollandaise.

- A weekend luncheon menu might feature unusual Broiled Iceberg Sandwiches. Sprinkle grated American, Monterey Jack, or Muenster cheese onto lettuce rafts and top each with a canned pineapple slice. Fill center of slices with catsup; top each with 3 half slices of bacon. Broil 4 inches from heat about 5 minutes or until bacon is cooked and cheese starts to melt. Serve at once.

For more ideas write to Western Iceberg Lettuce, Inc., P.O. Box 9123, San Francisco, California 94129 for a free folder, *Salads for All Occasions*.

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Mazola makes good eating good sense!

By BETTY SULLIVAN

THE FAST ART OF BLENDER COOKING

How much help do you really get from your blender? Perhaps before it will really save you time, you need to learn just what it can do for you. Here are some quick tips and recipes that will get you started and demonstrate how versatile, exciting, and incredibly fast this kitchen appliance can be.

LAST-MINUTE DESSERT

Gelatin, a very popular dessert, is almost instant when prepared with crushed ice in your blender.

Try this luscious Pink Pineapple Cream. It takes only about 2 minutes to make and is ready to serve: Put 2 tablespoons lemon juice, ¼ cup hot maraschino cherry juice, and 2 envelopes (2 tablespoons) unflavored gelatin in your blender container; cover and run on low speed until gelatin dissolves (about 30 seconds). Add one 8-ounce can crushed pineapple (with juice), and ¼ cup sugar; cover and run on high speed until smooth. Add ½ cup whipping cream, 12 cherries, and 2 cups crushed ice (enough to about fill the container to the 4-cup level); cover and run on high speed until ice is dissolved. Let set for 3 to 5 minutes; spoon into sherbet glasses and garnish with cherries. Makes 8 servings.

QUICK COMPANY SOUPS

For special occasions, homemade soups, cold or hot, can be smoothly blended almost as fast as it takes to assemble the ingredients from freezer or pantry shelf.

Try this cold, refreshing Creamy Chicken Curry Soup at your next bridge luncheon: Put ½ cup milk, ½ cup heavy cream, one 10½-ounce can cream of chicken soup (undiluted), 1 heaping tablespoon shredded coconut, ½ teaspoon salt, ¼ apple (peeled and cored), ½ teaspoon mace, 1 teaspoon curry powder in blender container; cover and run on low speed until smooth. Add 1 cup crushed ice, cover and run on high speed until ice liquefies. Makes about 3½ cups.

Here's a hot and hearty meal-in-itself, Cauliflower Cream Soup: Put one 10-ounce package frozen cauliflower (thawed), one 10½-ounce can chicken broth in a saucepan and bring to boil; cover and cook over low heat for 8 minutes. Put 1 cup light cream, 1 teaspoon salt, ⅛ teaspoon white pepper, and 1 egg yolk in blender container; add cooked cauliflower and broth. Cover and run on high speed until smooth. Pour into saucepan and stir in one 10½-ounce can frozen cream of potato soup. Cook over low heat until hot, being careful not to let the soup boil. Makes 4 to 5 servings.

GLAMOROUS BRUNCH FARE

For tender, light, and fluffy scrambled eggs, blend in blender for 5 seconds a 3-ounce package of cream cheese (cut up) with 9 eggs, ½ cup milk, 1½ teaspoons salt, and ¼ teaspoon pepper. Melt ¼ cup butter or margarine in skillet, pour in egg mixture and cook slowly over low heat. With a spatula lift mixture from sides and bottom of pan as it sets. Remove when eggs are thick and creamy but still moist. Makes 6 servings.

Or serve Eggs Benedict: Layer toasted English muffins with a slice of ham and a poached egg and top with never-fail Blender Hollandaise: Heat ½ cup butter or margarine in a small saucepan until bubbly but not browned. Put 3 egg yolks, 2 tablespoons lemon juice, ¼ teaspoon salt, dash of white pepper, and ½ teaspoon prepared mustard into blender container. Cover and run on low speed about 5 seconds. Then on same speed add some of the hot butter or margarine in a slow, steady stream just until blades are covered; turn to high and slowly add remaining butter. Serve immediately or keep over hot water. Makes about 1 cup.

FOR THE WEIGHT WATCHERS

Here's a wonderful low-calorie Mock Sour Cream that's quick and easy to make—and can double anywhere as the real thing. Put ¼ cup water, 1 tablespoon lemon juice, 1 cup creamed cottage cheese, and ¼ teaspoon salt in blender container; cover and run on high speed until completely smooth (about 10 seconds). Makes about 1½ cups.

This delicious Thousand Island Dressing has only about 6 calories per tablespoon: Put into blender container one 10½-ounce can condensed tomato soup (undiluted); ½ cup tarragon vinegar; 1 medium dill pickle; 1 celery stalk (cut up); 6 sprigs parsley; 1 clove garlic; 1 tablespoon Worcestershire sauce; 1 teaspoon paprika; 1 teaspoon prepared mustard; and dash cayenne. Cover blender and run on high speed until vegetables are finely chopped. Chill. Makes about 2½ cups.

FAST AND FABULOUS

On a cold day whip up this quick and creamy favorite for the children—Hot Chocolate: Put ¾ cup hot water, 3 tablespoons sugar, dash of salt, 1 teaspoon vanilla, and 2 squares (2 ounces) unsweetened chocolate (cut up) in blender container. Cover and run on high speed until chocolate liquefies (about 1 minute). Turn blender to low speed and while running slowly add 2¾ cups of hot scalded milk. Serve immediately. Makes 6 servings.

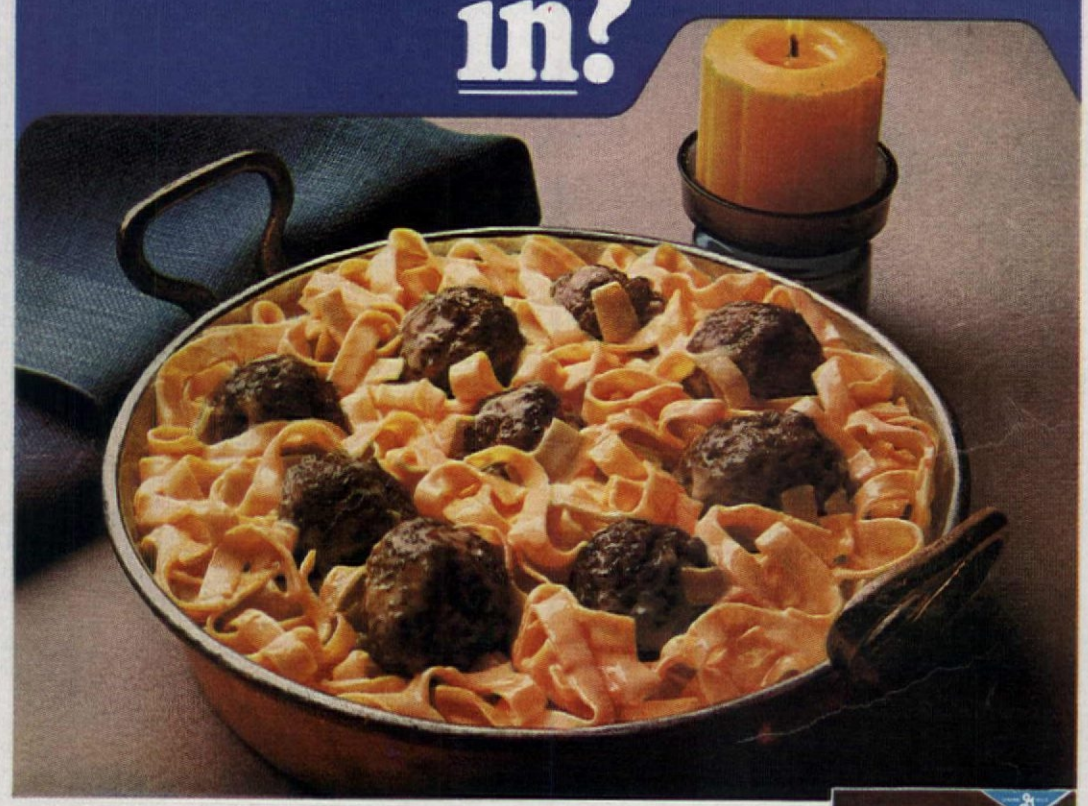
Use this savory no-cook Cheese Sauce as a vegetable topping or spoon onto fluffy baked potatoes: Remove crusts from 5 slices white bread, break slices in 6 pieces. Into blender container put 1 cup hot milk; 2 tablespoons butter or margarine; ½ teaspoon salt, and dash of pepper. Cover blender and run on high speed. Add bread, a few pieces at a time, while blender is running. After all bread is added, add ½ cup cubed Cheddar cheese, blend until smooth. Makes 1½ cups.

QUICK TRICKS

There are many quick tricks—like blending lumpy gravy smooth, or pulverizing granulated sugar when you have run short of confectioners' sugar. You can make buttered bread crumbs by merely buttering the bread slices, fresh or dry, before breaking them into the blender container.

As you use your blender more you will discover other shortcuts and speedups for everyday meals. Your blender recipe book lists many more. Once you have the knack you will enjoy creating your own blender specialties and new exciting ways to prepare old family favorites.

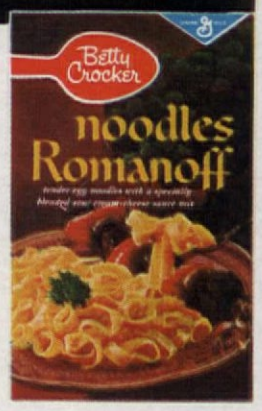
How about eating out in?



At the Stockholm, in glittering Manhattan, a dinner favorite is Swedish Meatballs in Sour Cream. Here's how to make it with Betty Crocker Noodles Romanoff.

1 cup soft bread crumbs
½ cup milk
1 pound ground beef
3 tbsp. chopped onion
1 egg, slightly beaten
1½ tsp. salt
¼ tsp. nutmeg
⅛ tsp. pepper
2 tbsp. butter or margarine
1 pkg. (4-serving size) Betty Crocker Noodles Romanoff

Soak bread crumbs in milk. Mix in ground beef, onion, egg and seasonings. Shape mixture into 1- to 1½-inch balls. Melt butter in large skillet; add meatballs and brown on all sides. Cover; simmer over low heat 10 minutes. Prepare Noodles Romanoff as directed on package except—increase milk to ⅔ cup. Drain excess liquid from meatballs; pour noodles over meatballs. Cover and simmer about 5 minutes or until desired consistency. *4 to 6 servings.* Crisp rolls and a crackling green salad round out the meal.



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COMPANY'S COMING TO A FONDUE PARTY

A fondue party is a delectable and informal way to entertain. This menu features a classic fondue that is perfect on a cold, winter night.

You will find this to be an easy menu to serve. While your guests make themselves comfortable, prepare the Hot Mulled Cider. This is a special blend of apple cider and spices and, if you wish, you may add rum for extra flavor. The fondue is ready as soon as the cheese melts, so have your cheese grated and set aside to save steps before serving time . . . then just heat and serve. For the meat platter, we suggest roast beef, ham, corned beef, and a selection of hearty sausages such as salami and Braunschweiger. You might want to include your favorite meat loaf served chilled and sliced. The mushrooms and tomatoes should be marinated in advance for best flavor results. Our Fig Cake is a perfect finale to your party. Make it several days in advance if you like and wrap it tightly to preserve freshness. For extra flavor, warm the cake slightly before serving. This menu is sure to be a favorite with you and your guests.

Hot Mulled Cider
Cheese Fondue with Crusty Bread*
Cold Meat Platter
Marinated Mushrooms and Tomatoes*
Fig Cake*
Coffee

CHEESE FONDUE

1 clove of garlic
1½ cups dry white wine
2 pounds coarsely grated natural Swiss Cheese (8 cups)
¼ cup all-purpose flour
½ teaspoon salt
½ teaspoon dry mustard
Dash of grated nutmeg
¼ cup cognac, light rum, or kirsch
2 medium-size loaves French bread, cut into 1-inch cubes

Rub a 2-quart, round chafing dish, casserole, or electric skillet with garlic; discard. Add wine; heat slowly over medium heat until tiny bubbles begin to form (do not boil). Mix cheese lightly with flour; add cheese mixture, a handful at a time, to wine, stirring after each addition until cheese is melted. Be sure to keep heat low. Continue procedure until all cheese is melted. Add seasonings and cognac, rum, or kirsch; stir well. During the serving, keep heat just low enough to keep fondue bubbling slowly. If fondue becomes too thick, add a little *hot* wine. To eat, dip cubes of bread into melted cheese with long-handled fondue forks. Makes 8 servings.

MARINATED MUSHROOMS AND TOMATOES

2 cans (3 to 4 ounces each) mushrooms, drained
5 or 6 large, ripe tomatoes, sliced
¼ cup wine vinegar
¾ cup pure vegetable oil
1 tablespoon chopped parsley
1 clove of garlic, minced
½ teaspoon salt
Ground black pepper

Place mushrooms and tomato slices in shallow dish. Combine remaining ingredients in small bowl; blend until thoroughly combined. Pour over mushrooms and tomatoes. Cover with aluminum foil or transparent plastic wrap. Refrigerate at least 1 hour. To serve, arrange drained vegetables on a bed of shredded lettuce or whole Boston lettuce leaves, if desired. Makes 8 servings

FIG CAKE

1 cup butter or margarine
1 cup sugar
4 eggs
2 cups sifted all-purpose flour
1 teaspoon ground ginger
½ teaspoon ground allspice
½ teaspoon baking powder
½ teaspoon salt
½ cup milk
1½ cups (¾ pound) diced, moist-pack figs
2 tablespoons all-purpose flour

Heat oven to 325° F. Butter sides of 9-inch tube pan; line the bottom with wax paper. Cream butter or margarine and sugar. Add eggs, one at a time, beating well after each addition. Sift 2 cups flour, ginger, allspice, baking powder, and salt together. Add dry ingredients to creamed mixture alternately with milk, beginning and ending with dry ingredients; blend thoroughly. Toss figs lightly with 2 tablespoons flour in small bowl until all pieces are well covered; fold into cake batter. Spoon batter into tube pan. Bake 1 hour 30 minutes or until cake is golden brown and springs back when lightly touched with fingertip. Cool in pan 10 minutes. Remove from pan. Remove paper from bottom. Glaze with Brown-Sugar Glaze while still warm.

Brown-Sugar Glaze:

2 tablespoons brown sugar
2 tablespoons light corn syrup
2 tablespoons water
1 tablespoon lemon juice

Combine sugar, corn syrup, and water in small saucepan. Bring to boiling over low heat. Boil 2 minutes. Add lemon juice; boil 2 minutes. Remove from heat. Allow to stand about 5 minutes. Spread over cake.

SHOPPING INFORMATION

Merchandise listed here is available in leading department and specialty stores. If you cannot find it, write to American Home, Reader Service, 641 Lexington Ave., New York, N. Y., 10022, for the address of the manufacturer. Retail stores are listed with their cities. Items not listed may be privately owned or custom made.

THE EXPERTISE IS BUILT-IN

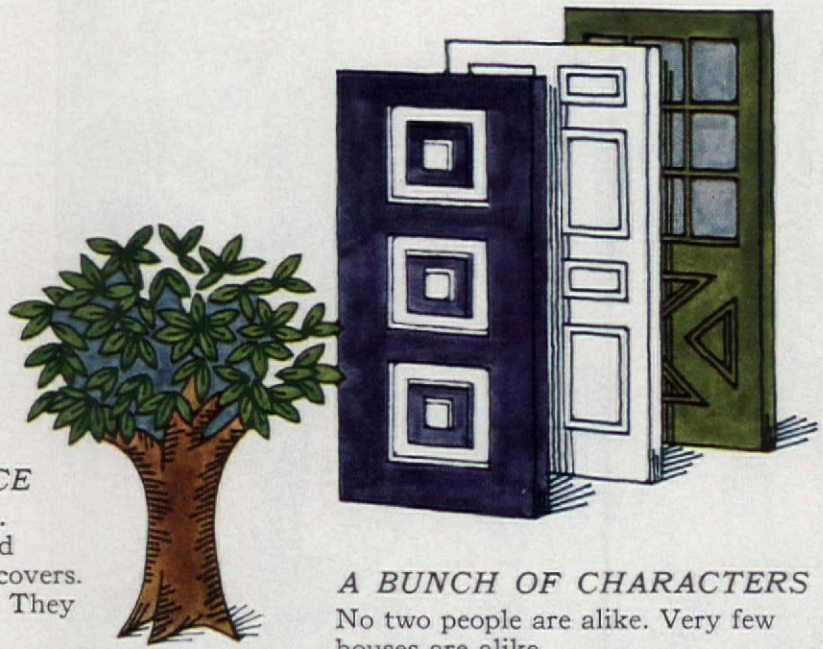
Pages 62–67: All furniture Drexel Furniture Co., except Family Room furniture, Kroehler Mfg. Co., Inc. Fabrics, pillows, bedspreads throughout, Bloomcraft. Carpet throughout, James Lees & Sons. All portable lamps, Tyndale. All bedding, Englander Co. **Page 62 (center):** Zebra wall covering, Tiger. Prints, Alexander Sales, Tuckahoe, N.Y. Tray, Towle Silversmiths. Umbrella stand, Vreeland Trading Corp. **Bottom:** Chandelier, Robert Long Lighting. Clay horse and figure, Foreign Advisory Service. **Page 63:** Painting, E. J. Korvette Art Gallery, Douglaston, N.Y. Basket tray, Azuma, N.Y.C. Glass canister, Pyrex Brand, Corning Glassworks. Cut-glass jar, Imperial Glass Corp. **Page 64:** Wall covering, Armstrong Cork Co. Drapery hardware, Paneltrac, Kirsch Co. Chairs, Virtue Bros. Mfg. Co. Baskets, F.O. Merz & Co., Inc. Clock, Westclox. **Bottom left:** Baskets, Nancy Peterson. **Bottom right:** Sheets, Cannon Mills. **Page 65 (top left):** Sheets, Stevens-Utica. Radio, General Electric Co. **Bottom left:** Chair and chest, Tropi-Cal. Print, E.J.Korvette Art Gallery. **Top center:** Print, mirror, E.J.Korvette Art Gallery. **Top right:** Sheets, blanket, Fieldcrest. **Page 66 (top left):** Dinnerware, Charles Martine Imports. Glassware, Libbey. Flatware, Towle Silversmiths. Tablecloth fabric, Columbus Coated Fabrics. Napkin rings, Bonniers, N.Y.C. Figurines, Alva Museum Replicas. **Below left:** Clock, hanging fixture, Howard Miller Clock Co. Planters, Azuma. **Page 67:** Flooring Coronelle, by Armstrong Cork Co. Posters, Poster Originals, Ltd., N.Y.C. Glassware on shelves from top: Grandma Wheaton. Second: Pyrex Brand Labware, Corning Glassworks. Third: Canning jars, Grandma Wheaton, others, Pyrex by Corning. Fourth and fifth: Anchor Hocking. **Bottom**: Pyrex by Corning.

CREATING AN ILLUSION

Page 58 (bottom right): Red, yellow, and white tapestry, Era Industries.

The most expensive doors in America

OR WHY PANEL DOORS COST MORE THAN FLUSH DOORS— AND ARE WORTH EVERY PENNY.



HOW TO TELL THE DIFFERENCE

Flush doors are plain. They're made of wood frames and plywood covers. They cost about $15. They open and close.

Panel doors cost about $40. They're made of solid wood with distinctive designs. They recreate an older period or establish a modern one. They keep a decorating idea flowing from room to room. They add personality to your home —inside and out.

START AT THE BEGINNING

Sometimes panel doors are more than just doors. Like a complete entrance.

Panel doors can be framed with beautiful Ponderosa Pine mouldings. The frame is all matched in perfect pattern from top to side to bottom.

Craftsmen have created many different designs. All beautiful. Modern, traditional, Spanish, colonial or you name it.

They are pre-built and come assembled. You choose the type of entrance you want and see it in total before you buy.

It's nice and easy to give your home a beautiful beginning.

A BUNCH OF CHARACTERS

No two people are alike. Very few houses are alike.

That's why doors come in different characters—to match the personality of the home. And the people who own it.

There are 65 different designs for exterior panel doors. Dozens more for interiors.

DECORATE WITH DOORS

Don't stop at the front door. Panel doors have a place throughout the house. You can have bright doors, sedate doors, quiet doors, or wild doors. Depending on how you feel.

When they're not acting like doors, panel doors can do lots more. Like paneling a den. Or dividing one large room into two smaller ones. Or even wainscoting a dining room.

DUTCH DOORS ARE SWINGERS

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Cafe doors are swingers, too. They swing both ways. They're perfect for decorating your favorite cafe. The one in your house.

PANEL DOORS: A REVIEW

Flush doors are plain. Panel doors are not plain.

Flush doors cost less. Panel doors cost more.

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It's no secret. Panel doors are the most expensive doors in America. And worth every penny of the difference.

The better homes in your neighborhood have panel doors. You'll see.

Ponderosa Pine Woodwork, 39 S. LaSalle Street, Chicago, Ill. 60603. A member of Forest Products Promotion Council.

Ponderosa Pine *Woodwork*

By B. CORY KILVERT JR.

GET READY FOR SPRING GARDENING

Don't look now but the growing season will soon be in full flower! It's time to come out of hibernation and start laying the groundwork for spring. And undependable as March weather may be, it's the ideal time to plan new garden beds, clean and ready your tools, prune winter-damaged trees and shrubs, and accomplish all the tasks that need to be done before warm weather.

CHECK YOUR EQUIPMENT

Take a look at the tools you'll be needing soon. Do they need maintenance or repairs? Care for them now so tools are ready when you want them. There's always a last-minute rush for power equipment servicing—usually by gardeners who find their mowers won't start when the lawn needs its first cutting. There are several mower problems you can prevent yourself. Check the levels in both crankcase and gearbox and add oil as needed. Then fill the gas tank and try starting the motor. If it won't, remove the wire that clips onto the spark plug and hold it a half inch away from the top of the plug while someone else pulls the recoil starter. If a spark jumps between wire and plug, the latter still has life. Remove and give the bottom of it a good wire brushing to eliminate dirt and carbon deposits. Then use a feeler gauge to regap it according to the manufacturer's recommendation.

Replace all drive belts that are worn and adjust new ones to proper tension. Lubricate grease points to protect moving parts from excess wear. Although reel mower blades are best sharpened professionally, you can sharpen rotary mower blades with a file or an emery disk attached to an electric drill. *Disconnect the spark-plug wire before you attempt to remove the blade.* This will prevent accidental starts and possible injury.

Clean air filters thoroughly or replace with new elements. The sponge types should be treated with several drops of oil to aid in trapping dust that would otherwise reach the carburetor. Unscrew the carburetor jet and clean off dirt particles that may be clinging to it. Finally, while the engine is running, readjust the fuel mixture and air intake screws until the best balance is achieved. Blue exhaust fumes suggest too rich a fuel mixture, while difficult starting may be caused by air starvation. If the tread on drive wheels is worn, replace the tires. Retreads, which slip over old tires, are sometimes sufficient, but the heavier equipment usually calls for complete replacement.

If your sheet-metal wheelbarrow or garden cart shows signs of rusting, give it a wire brushing followed by a heavy coat of rust-inhibiting paint. Replace worn bicycle grips and see that all moving parts are treated with household oil.

The handle split on hoe, rake, or shovel? They can sometimes be coaxed into one more season of service by tight overlap wrapping with plastic electrician's tape. In some cases where wood can't be saved, the tool may still be useful if the handle is cut down to a length of a foot or so. Potato diggers, cultivators, and hoes respond especially well to this treatment and can be used to advantage in restricted spots where long handles might be a hindrance.

Clean metal parts of all tools and sharpen your hoe with a file. Then paint metal surfaces with rustproofing paint. Although steady use will remove much of this coating, enough will stay on to make tools easier to locate if they're inadvertently left in the underbrush.

Test compression sprayers to make certain that lines and nozzles are not clogged. Flushing with a handful of laundry detergent dissolved in two or three gallons of warm water often loosens and eliminates small deposits that might cause trouble later.

ON RAINY DAYS

This is the perfect time to make plans for improving your garden of annuals. On graph paper, sketch a scale of the beds you want to plant, keeping in mind that tall varieties ('Climax' marigolds, 'Sensation' cosmos, delphiniums, foxgloves, and giant-flowered zinnias) should be assigned to background positions. Areas in the middle of a flower bed are suitable for one- to two-foot specimens, such as petunias, California poppies, and calendulas. Low-growing plants such as ageratum, sweet alyssum, portulaca, annual pinks, and 'Thumbelina' zinnias belong in the foreground.

Semishaded spots are far too readily written off as suitable sites for annuals. This is a shame since several species often do well in such exposures. Try myosotis, godetia, and nicotiana (very fragrant), or even snapdragons. Coleus, of course, does very well in shady spots as does clarkia.

Have you considered using annuals in bulb beds? They will help screen, or at least detract from, ripening bulb foliage which shouldn't be disturbed but which looks very unattractive as it turns brown. Make your graph-paper sketch in color—it will save you the job of having to move plants whose colors clash later in the season.

In the South, hardy and semihardy annuals such as cornflower, phlox, and larkspur can be planted in the open at this time. You can start gladiolus corms on the West Coast. But it's still too early to risk outdoor planting in the Northeast and Midwest. In these areas, give seeds that are slow to germinate a start indoors. By the time the weather is right for transplanting them to the garden, they'll be sufficiently advanced to give a fairly long period of bloom. You can start snapdragons and petunias indoors, but marigolds and zinnias usually develop into better plants if started directly in the ground once frost is no longer a threat to your tender seedlings.

PLAN A VEGETABLE GARDEN

A graph-paper preliminary plan is especially helpful if you want to grow vegetables this year. Most young flowers can be moved if they become crowded or need additional sunlight, but many vegetables will not transplant readily. Root crops such as carrots and radishes are in this category, as are peas, beans, and squash once their vines start to develop runners. Since you can't correct mistakes later, planning is a must.

Try succession and companion

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cropping which will guarantee you maximum use from your plot all through the growing season. The first means simply that you plant a second crop in the same row occupied by a vegetable that has matured. For instance, loose-head lettuce, which should be planted as early in spring as possible, will mature within 45 days from seed and can be followed by bush beans. They'll be picked in time to permit sowing a fall crop of lettuce.

In companion cropping, you simply grow two or more different vegetables in the same row. If, for example, you have a row of spinach, you can plant tomatoes in it once the weather has warmed sufficiently and you have harvested enough of the spinach to make room. When staked, tomatoes need only two and a half feet between plants. Eventually the spinach will be phased out by the same heat that tomatoes need to develop.

Loose-head lettuce can share a row with green cabbage, and you'll avoid crowding by periodic cutting of the lettuce for your salads. Butterhead lettuce and red cabbage also grow well together, and radishes are often used to mark rows of carrots.

When you lay out your vegetable garden on paper, run the rows north and south. This will provide crops with a more even share of sunlight. First mark in the crops that need the most lateral room. It's easier to squeeze in a few scallions and carrots after you've provided the elbow-room needed by bush squash and cucumbers. To avoid confusion, use different colors on your plan for early, midseason, and late plantings.

TAKE CARE OF YOUR TREES

Tree surgery should be done before the leaves reappear. Once sap begins to rise, acute bleeding of wounds may occur. Such sap loss can be quite severe in maples. Prune back damaged limbs to healthy growth or remove if injury is serious. Cut small branches with lopping shears, but use a pruning saw on larger branches.

Large limbs are heavy and can't be removed with a single cut from the top of the branch. This will only cause your saw to bind as the branch bends, pressing its weight into the cut. At worst, the branch will split and cause a bad wound on the underside. In some cases this split will rip a wide strip all the way to the main trunk.

You can prevent this by making an initial cut under the branch just a few inches nearer to the main trunk than you want the final cut to be. The preliminary cut should extend from the underside of the branch for a third of its diameter. A final overhead sawing will then cause the branch to split only as far as the underside cut. It can then be severed without binding your saw, leaving nothing but a lightweight stump. Remove it flush with the trunk or another branch.

Check old pruning scars at this time for boring insects. They usually hide under bark. Pry them loose or kill them with a straightened paper clip. Remove all frayed or splintered wood from the center of wounds and treat exposed surfaces with tree paint.

Judicious pruning of deciduous shrubs at this time offers several advantages. Their root systems will be put to less strain, providing top growth with nutrients later, and you can control the direction of subsequent growth. If you simply cut back to a branch growing in the direction you wish to emphasize, plants will develop denser or more open shapes.

MULCHES ARE IMPORTANT

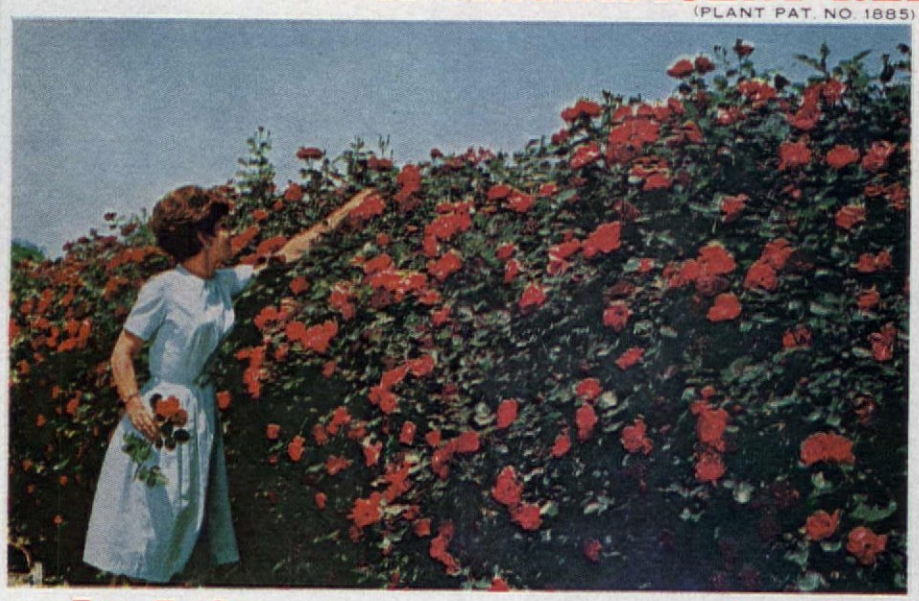
In the warmer regions of the South and West, mulches placed beneath trees and shrubs help retain soil moisture and keep roots cool. Add to them if they've rotted down.

In Northern areas mulches are meant to keep soil from thawing prematurely at this time of year. It's far too early to remove them yet, so if the wind has scattered them replace at once. Salt hay, partially rotted leaves or pine needles, ground corncobs, cocoa hulls, and chopped tobacco stalks make excellent mulching materials. Peatmoss is less desirable as it dries into a hard crust and competes with roots for the moisture in the soil.

Armstrong's LIVING FENCE

of MAGNIFICENT RED GLORY ROSES

(PLANT PAT. NO. 1885)



Beautiful – Permanent Protective

Only Pennies Per Foot!

Here is a rose bred by the Armstrong Research Department especially to fill the role of a fence or hedge rose, one which turns your fencing problems into a true home beauty treatment. Red Glory grows erectly and compactly as a hedge plant should, and it produces top-to-bottom color almost without interruption all season long. And, best of all, these low cost plants will enable you to have it for just a fraction of the cost of wood, wire or masonry.

Red Glory does not sprawl or become thicket-like as does Multiflora, nor is it a leggy spring-only bloomer like Ragged Robin. An extremely fast starter, it will grow to four or five feet and more in the South and West, and you can prune or train it with ordinary hedge shears.

Easy To Grow

Your Armstrong Living Fence will normally grow up to four feet high in a single growing season . . . just put these plants in the ground in any sunny spot and within a short while you'll be picking Red Glory roses by the armful; and you'll bask in comfort and beauty behind your own solid top-to-bottom fence of roses. It flourishes in any garden soil wherever roses are grown.

Red Glory Beautifies and Protects

When you plant a Red Glory Living Fence, you'll be surprised at how many friends you'll make. It seems as though a Living Fence around your property does more than a silent job of 24-hour protection. While it's giving you privacy and seclusion, it is giving a cheerful greeting to every neighbor and passerby. There'll be so many flowers on both sides that you'll probably invite your neighbors to help themselves to a bouquet or an armful.

GUARANTEE

Not just Guaranteed . . . but guaranteed by Armstrong Nurseries . . . for half a century America's most honored name in plants-by-mail! We at Armstrong Nurseries are so sure you'll enjoy the beauty and protection of your Red Glory Living Fence, we make this generous guarantee gladly. Simply follow the instructions you'll receive with your Living Fence. If any plant fails to grow and bloom in your garden, if you will notify us within six months after the Living Fence is delivered to you, we will gladly replace it without any charge at all to you.

ARMSTRONG NURSERIES

Says Nice Things About You

Meet the fence that says "welcome" cheerfully every time you and your neighbors see it! A friendly five foot bed of Red Glory is just the right height to keep your children and pets inside—and strangers outside. Yet behind this living wall of deep velvety-red Armstrong Red Glory roses and lush green foliage, you enjoy seclusion and privacy, a true "country estate" feeling whether your yard be large or small. Also, when you protect your property with a Red Glory Living Fence, you're giving your neighbor's yard the same kind of home beauty treatment you're giving your own. And happy neighbors make a happy neighborhood.

So Much Beauty For Such Small Cost

According to actual contractors' quotations on various types of fencing, we give you these comparisons: The cost of a board fence was over 8 times the cost of an equivalent length of Red Glory—the chain link fence about 6 times as much and a concrete or block wall over 17 times as much. You can enjoy the luxury and beauty of a Red Glory Living Fence for a fraction of the cost of other fencing materials.

FREE BONUS PLANTS if you order now! MORE BEAUTY, MORE PROTECTION PER FOOT with Red Glory and the more you order the more you save!

ARMSTRONG NURSERIES, 871 W. Phillips, Ontario, California 91764

Please RUSH my Armstrong GUARANTEED Living Fence together with FREE BONUS PLANTS AS CHECKED BELOW. I enclose $_____ (check or money order).

- ☐ 10 plants for 20 feet—plus 2 free plants $7.95
- ☐ 25 plants for 50 feet—plus 5 free plants $14.95
- ☐ 50 plants for 100 feet—plus 10 free plants $24.95
- ☐ 100 plants for 200 feet—plus 20 free plants $39.95

Please add handling charge of 50¢ per order. (Add 5% sales tax on Calif. shipments.)

(Simple Planting Instructions Included with Shipment) Your Air-Mailed Coupon Will Be At "Armstrong Land" Tomorrow

NAME_____

ADDRESS_____

CITY_____ STATE_____ ZIP_____

By MAXWELL C. HUNTOON JR.

THE RIGHT WAY TO DEAL WITH YOUR BUILDER

Once every 23½ minutes, somewhere in the United States, a new home owner looks at his unfinished dining room or his completely finished checkbook and curses the custom builder who misled him, brutally overcharged him, and is now absolutely ignoring him.

What this sulfuric home owner does *not* know is that every 23½ minutes, somewhere in the United States, a custom builder is looking at a heap of altered blueprints and a shattered construction schedule and cursing the home owner who changed his mind every other day, expected gold-plated bathroom faucets for free, and thinks it doesn't cost anything to move a wall.

Obviously, this is a ridiculous situation. On one side we have a man who wants and needs a house and is willing to pay thousands of dollars for it; and on the other side, a man whose livelihood depends on building that house. Barring the occasional builder who is actually dishonest, and the occasional home buyer who will do anything to get something for nothing, is there any reason why these two sides can't work together like reasonable adults?

Well as a matter of fact there is. That's the whole trouble, to put it plainly.

To begin with, few laymen understand the technical problems a builder faces in turning a set of custom plans into a completed house. And while aware of the price of the finished house, they have little notion of the cost of its component parts.

On the other hand, all too few custom builders are what could be called good businessmen. Many of them tend to be vague about price changes, forgetful about ordering materials, and if they write down anything at all, they write it on a piece of 2x4, promptly built into a wall.

But the biggest cause of trouble is good old-fashioned suspicion. To some people, builders are inherently slippery characters who must be watched like hawks. The builder has his own suspicions. He has had clients who skulked around the building site asking carpenters to make changes and screaming when they saw a nail going in crooked. And he knows for a fact that some builders have been bankrupted by sanctimonious scrooges who held back an $8000 payment because an $80 door didn't fit right.

Mix these two ingredients, add a conscientious lawyer whose job it is to warn his client of all the things that might happen, and you have an atmosphere in which two angels couldn't work without knocking heads repeatedly.

Well, what's the answer? You could, of course, go to a development and buy a house from the builder's model; or you could look for a speculative house already put up by a custom builder. In both cases you'd know exactly what you were getting and how much it would cost.

But if you want *your* particular house on *your* particular piece of land, you must take *your* plans to a custom builder. Just what happens when you do will depend on how closely you adhere to the following common-sense procedures.

KNOW YOUR BUILDER

This may sound terribly elementary, but in fact it's a step that many people skip completely. They prefer to hand out plans to half a dozen builders, then pick one on the basis of the lowest bid submitted for the job.

Well, the lowest bid may turn out to be the most expensive house, and vice versa. Nor is there anything in a bid that guarantees first-class workmanship. So the suggestion here is that you forget competitive bids and instead, concentrate on finding the builder who best combines good work and a businesslike approach.

You should always find your builder—or at least check on him—through references. A good place to begin is at a local bank that finances builders; you'll find out which builders are considered good businessmen, and which ones have had the fewest legal squabbles with clients.

When you think you've found a good builder, ask him to take you through some of his previous houses. Any respectable builder will consent. You'll see what kind of workmanship he produces, and you'll meet an owner from whom—later on and without the builder present—you can find out such vital facts as, did the house come out at the contract price? Was it finished on time? If repairs were necessary, did the builder come back promptly and make them? And finally, did he like the builder, would he go to him again, and if so, would he deal with the builder any differently a second time?

Finally, try to get to know your builder personally before you sign the contract. You'll spend a lot of time with him, some of it under trying circumstances. So try to establish an atmosphere of mutual respect and trust.

IS EVERYTHING IN THE CONTRACT?

An omission can be the cause of real trouble. You may have assumed, for example, that since the plans showed the position of several kitchen appliances, they were part of the price; your builder may have assumed that you were buying them. In any case, one of you is going to be out a lot of money.

This doesn't mean you have to specify every joist and nail. The basic structure and finish of your house will be indicated or drawn on the plan, and there are standard methods of construction that every reputable builder follows automatically. What it does mean is that the contract should state every departure from standard, and should be absolutely specific wherever there is a choice of type or grade of material.

For example, on the plan the kitchen floor calls simply for resilient tile. But tile can cost anywhere from 15c to more than $1 a square foot, depending on the type and weight. So the contract should call for not just the type, but the brand name, pattern, color, thickness.

Not all choices need be specified. The color of paint, for example, or of ceramic tile will not usually affect the price as long as it is a manufacturer's standard. But special colors or designs in, say, tile or counter tops, may cost extra. And colored bathroom fixtures cost more than white.

An important note: kitchen cabinets can vary enormously in price. Your builder should show you examples and what they cost during contract discussions. Otherwise, if his standard is flush birch and you're expecting raised panel walnut, you could be in for a $1000 surprise.

BE WARY OF CHANGES

It's obvious that changing an already finished part of your house will cost extra money; something must be torn down and rebuilt. What's not so obvious is how much that change can affect your builder's schedule—and ultimately what he charges you. Let's look at a hypothetical example.

You wander onto the job site one afternoon and notice that a room that has just been dry-walled looks smaller than you imagined from the plans. So you tell the foreman on the job to move a partition out 18 inches. Two weeks later you get a $1100 bill.

Why? Moving the wall required tearing out the just-installed dry wall, shifting the partition framing, moving some piping, rebuilding a staircase, and rerunning a lot of wiring. The plumber, electrician, and dry-wall contractor all had to make unscheduled trips, which were expensive, and the builder's own schedule is now a week and a half behind.

Now this doesn't mean you shouldn't make changes once your house is started. But make the changes as painless as possible. Here's how.

- Try to make all possible changes before the job starts.
- Put changes on paper before you make them. Write down exactly what you want done and give the order to your builder. Have him price the change and note it on the order. Then both of you should sign the order and each keep a copy.
- Deal only with the builder or his appointed deputy; never go directly to anyone else on the job.
- Try to avoid last-minute changes that involve hard-to-get materials.

PAYMENT FOR UNFINISHED WORK

The final payment to the builder often raises Cain. You see, most mortgage loans are arranged so the final payment—as much as one third of the total loan—can be made only if everybody agrees the house is finished.

The client's problem is that the builder may have started another job which claims most of the carpenters; hence, little niggling finishing jobs drag on and on. The only way the client can see to get things cleaned up is to withhold the last payment.

The builder's problem is that he has to get that next job going, because he has another client that is hollering even louder than the first. Besides, there's only $800 or so worth of work still unfinished; why should the client withhold the last payment of $8000?

As usual, there's justice on both sides. The best way out of this end-of-the-job dilemma is to prepare for it at the beginning of the job. Arrange with both your builder and your mortgage banker for a small portion of the total loan—five percent is an often-used figure—to be held in escrow until odds and ends are done.

The upshot of such an arrangement is that you can be confident of enough financial leverage to be sure your house really gets finished, and your builder can be confident of fair payment in the event he can't finish everything on schedule.

When you're buying bedroom carpet, make sure there's an Indian behind it.

You don't buy carpet every day.

And you don't want to replace it next year.

So here's how to be a carpet expert: look for Mohawk Tommy on the label.

Our little Indian is your assurance that the Mohawk Carpet you select is the product of generations of carpet-making experience.

For your bedroom our little Indian suggests Larchmont, a very new shag with a deep pile of 100% Kodel® polyester fiber. The true beauty of shag is enhanced by Larchmont's unusual random texture and exciting two-tone color. What's more, you can choose the color effect that's right for you from a wide selection of decorator combinations.

And though Larchmont is pure luxury it is surprisingly easy to care for. Cleans easily, wears beautifully, never snags, never needs pampering. And it's non-allergenic, and moth- and mildew-proof.

Look for Mohawk Tommy behind your bedroom carpet.

You'll find the best buy since Manhattan Island went on sale.

MOHAWK CARPET

Bedroom Furniture by Basic-Witz.

Community Garden

(continued from page 20)

THE BEGINNINGS

As a first step a section of the center's grounds was cleared of rocks and weeds. Using hardware cloth retrieved from the public dump, the area was roughly fenced to protect it from rabbits that forage in nearby hills. Utilizing volunteer labor the main water system was extended to the grounds to provide irrigation for the garden plots.

Land allocation for the garden class is now tentatively stabilized at 8000 square feet, an area more than adequate for 60 students. Each enrollee cultivates his own plot, easily identified by the number painted on a flat stone embedded in one corner. Without the number, border disputes could flare up around the sixth week as the burgeoning plots begin to look alike.

When the class assembles for the opening day the instructor quickly involves the children in a lively discussion. One of the things he explains is that the crops selected for them to grow illustrate the point that not all parts of every plant are edible.

THE GARDENER'S TOOLS

During registration parents are given a mimeographed list of necessary supplies, including both an inexpensive hand trowel and a multipronged cultivator for digging. The tools are lacquered with the child's assigned plot number before being placed in a durable paper sack on which both the child's name and plot number are printed.

Mothers are also asked to provide one nylon stocking (no runs) and a sturdy shoe box (no lid) to house an insect collection—the bug motel. For thinning the crops, and during final harvest, a small plastic bag is necessary to prevent vegetables from drying out. The child also needs a notebook in which to press leaf specimens gathered on the nature walks, that are part of the program, and to record class notes.

For the inevitable rainy day indoors, he brings a bottle of white glue and a few pieces of hardboard on which to assemble leaf, cone, and seed collages. Each child also brings a one-gallon, polyethylene bleach bottle which will be cut in half. The bottom section will later contain a plant collection. The top will serve as a combination hothouse and protector for transplants.

PLANTING

The garden class improvised their seed planting technique. When the instructor found that the younger children had difficulty interpreting inches and feet he converted the measurements for them into so many fists apart, so many fingers wide, and so many finger joints deep. (As a result, the smaller child plants more seed and gleefully finds more emerging shoots than the bigger-fisted gardener. His confidence increases in geometric proportions!)

Once the ground for the first seed row has been marked and prepared, the child is ready to plant. After the first seed is planted and tamped down jointly by student and unit leader, the student is left to complete his row. Before he can continue on to his next row his unit leader inspects his work. This quality-control system helps to insure the child a bountiful harvest.

After planting comes watering. Two cans are used—a one-gallon supply can and a small tin can with a perforated bottom for sprinkling the seed rows. Without this system of flow control, the eager farmers might wash away the morning's work.

BOTANY STUDY

How does a seed grow? What's going on down there? To supplement the children's field work the instructor schedules classroom sessions on the underworld during the second week of the program. The growing seeds are sketched as they look below ground, illustrating the distinctions among network and taproots, bulbs, rhizomes, and tubers. Simple explanations are given of the plants' need for roots, and how they can be damaged by insects, lack of water, or exposure to air.

The third week features field trips and nature walks so the children can observe the plants and animals native to the region. Harmful or poisonous plants are pointed out to them and insect, leaf, bark, and seed cone specimens are collected for study.

By the fourth week field chores have increased. The gardeners are now introduced to the problems of growing up from the plant's point of view. Plants which are particularly vulnerable to insect attack are minutely inspected. Some specimens are placed in glass jars for classroom discussion and observation.

The thinning process is approached with caution. Children who have devotedly raised their plants to this tangible point frequently balk at digging them up and abandoning them. The solution: Allow the child to transplant if there is still room in his plot where seed did not—and by now will not—germinate. The surplus is for home sampling—a promise of greater things to come.

WHILE THEIR GARDENS GROW

To help the children pass the last few weeks as the vegetables mature, the center schedules many diversions. The first is the construction of Silent Sam and Watchful Wilhelmina, the two official scarecrows. Volunteers bring materials from home and a contest is held for the best heads. The two winning creations top the figures.

Another morning is occupied in assembling their plant collections—terrariums. The bottom halves of the polyethylene bottles they brought to class are packed with gravel, charcoal, and soil in which the children plant succulents and dichondra. The terrariums are mementos of the class and last long after graduation day.

THE HARVEST

Parents are invited to share the harvest and celebrate with a vegetable luncheon. The vegetables are wheeled to the center's kitchen where they're cleaned and prepared by the youngsters. Following lunch is the formal graduation ceremony when the diplomas, shaped like a green-thumbed hand, are awarded.

WHAT ABOUT YOUR COMMUNITY?

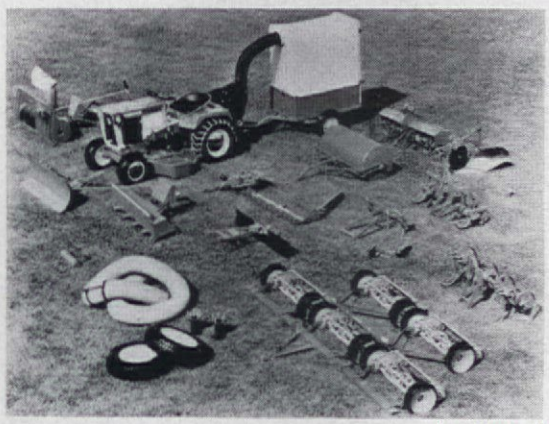
This year all the data about the course, the lecturer's notes, and the lists of garden and classroom supplies have been assembled. The center intends to compile an instructor's manual available to interested communities throughout the country.

WORK-SAVING GARDEN TOOLS

Gardening has never been easier—or more fun! Power at your fingertips and beautifully engineered hand tools make what used to be drudge work mere play. Here's a quick rundown of just a few of the new products garden-equipment manufacturers will offer you this spring. For the complete picture, visit your garden store early in the season and marvel at the tools, gadgets, and machines designed to make you a relaxed, more efficient gentleman (or lady) gardener.

Fine hand tools speed pruning and clipping tasks and are good for plants too. Cuts are clean and heal quickly. For difficult-to-reach spots, here is an anvil-type pruner with a four-foot stretch. The anvil design means that a thin, V-shaped steel blade slices against a bronze anvil. It cuts with a minimum of pressure. A vinyl grip protects your hands. It's made by Seymour Smith and Son, Inc.

If your property is small, choose a small tractor. Manufacturers make them down to five horsepower, with attachments for dozing, grading, leaf and snow removal, lawn rolling, and a cart for hauling. This six-horsepower lawn tractor has a 25-inch wind-tunnel housing that enables you to bag clippings, leaves, and debris. It also raises the grass for more efficient cutting. Push-and-pull setting gives correct cutting height. Made by the Toro Manufacturing Corporation.



On a large property you need real power—enough for plowing, cultivating, snow removal, leaf collecting, and lawn rolling, in addition to rotary or reel mowing. So choose a burly, 12-horsepower tractor. This one, shown with all its attachments, is made by the Simplicity Manufacturing Co., Inc.

(continued)

LOOK! New fence ideas from Anchor®...

MAIL THIS COUPON

Free, 12-page color booklet of new fence ideas from Anchor Fence, 6453 Eastern Ave., Baltimore, Md. 21224

Name_____

Address_____

City_____ State_____ Zip_____

Please list fence or fences which interest you most:

_____ Thank you.

(Mail coupon, or call Anchor Fence in your city.)

Protect children, pets and property

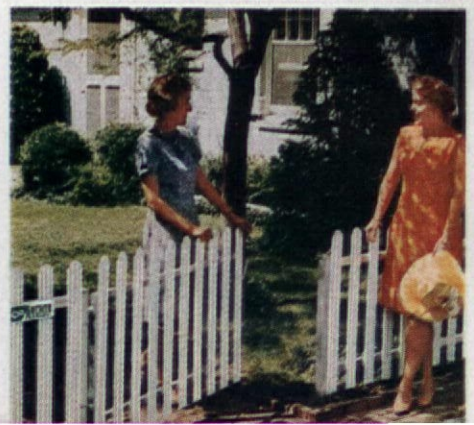
. . . with imagination. From a wide choice of Anchor Fence styles, you may choose the one that will set your yard apart. There's high style in Anchor's Privacy designs; bright color in Anchor-weave; quaint beauty in Picket, and security-plus in a variety of chain link . . . including new Permafused® forest green. Make your yard safer, more beautiful, more fun. Send for our free booklet.

Anchor chain link in Modernmesh® 1″ weave or standard 2″ weave . . . aluminum or galvanized steel. Made by the world's largest and oldest fence-makers for homes. Anchor Fences are installed by expert Anchor crews.

Board-on-Board Privacy fence. Its white or redwood color is baked on aluminum. Won't rust or chip.

Basketweave Privacy. An imaginative, colorful approach to privacy. All-aluminum, in redwood or white.

Picturesque Picket. White enamel baked on aluminum. Care-free beauty. Anchor makes wood fences, too.

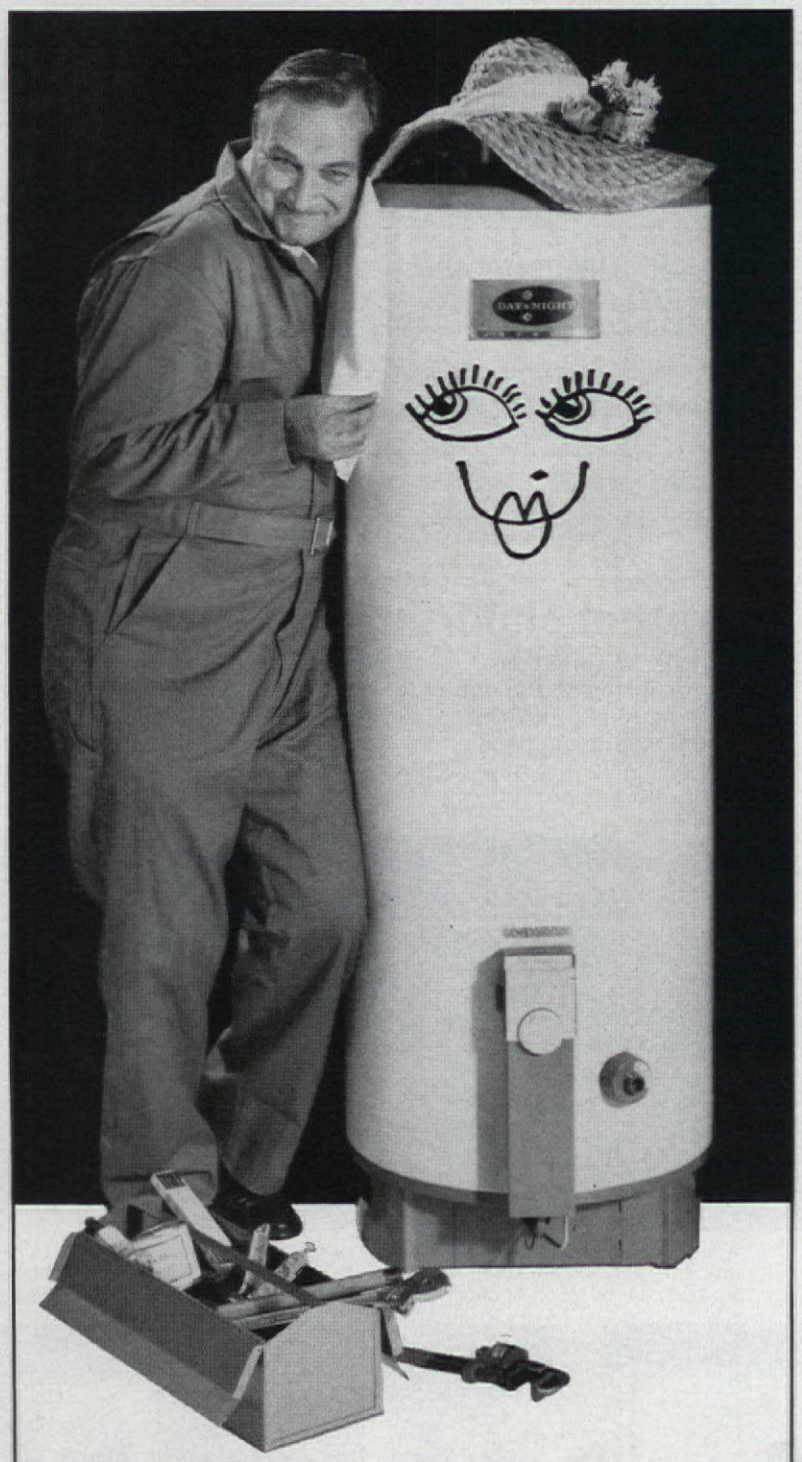


Exclusive forest green Permafused® blends beautifully into landscaping. Vinyl-coating fused to steel core.

ANCHOR FENCE

COMMENDED by PARENTS' MAGAZINE AS ADVERTISED THEREIN

Protecting children, pets and property for over 75 years



Love Affair

If you knew what your plumber knows about Day & Night Jetglas water heaters, you'd be carrying on a mild romance, too.

Day & Night Jetglas water heaters carry a 10-year warranty. And have a warm and wonderful habit of outliving it by years and years.

Day & Night—the ideal name to remember when your current old flame goes out.

DAY & NIGHT
JETGLAS® WATER HEATERS
La Puente, California • Collierville, Tennessee

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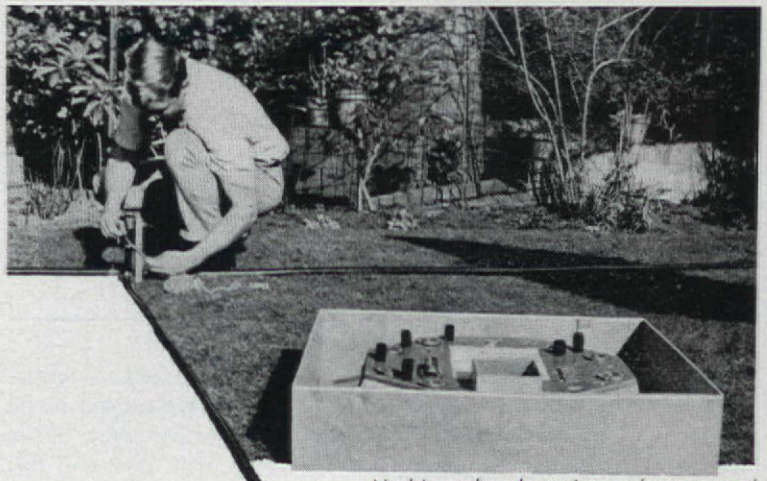
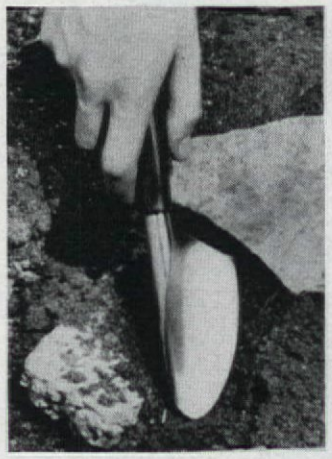
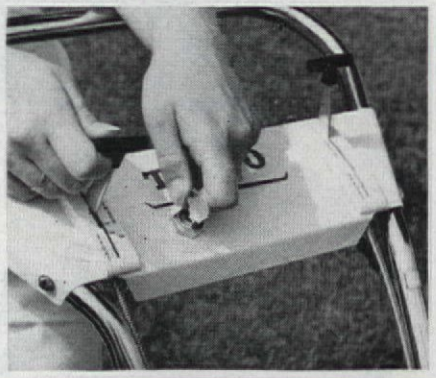


Nothing takes the nuisance factor out of lawn watering like an underground sprinkling system. If you're a do-it-yourselfer, Buckner Industries, Inc., makes the system illustrated above. It takes less than a day to install and all you need are a screwdriver, knife, and a spade to dig it in with after it's assembled.

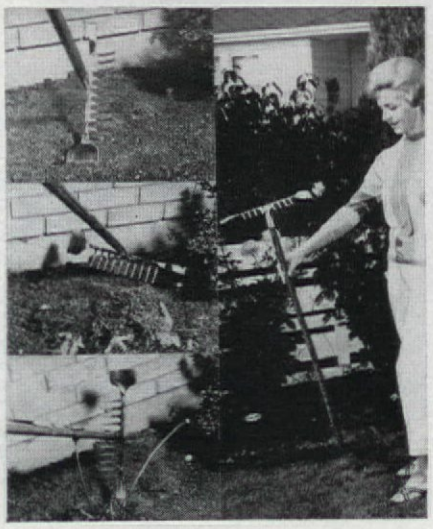


A trowel can be beautiful as well as efficient. The Fine Trowel from Wilkinson Sword, Inc., is a beautifully engineered and well-designed tool. It's made of one-piece, polished stainless steel and has comfortable, grip-shaped handles. The blade is five inches long and two and a quarter inches wide. Its shape is ideal for transplanting, digging, bulb planting.



If you're going to buy a power mower this year, you might like to have the convenience of an electric start. Found on Toro's Whirlwind line (right) and on Jacobsen mowers, you just turn a key to start the engine. The starting unit in our illustration is self-contained and requires no connection to an outside current source. Batteries are long-lasting and need no maintenance other than occasional recharging.

A hand pruner for close-up work features the same anvil-type cutting process as the one on the previous page. Blade action "pulls" the branch into the cutting position where it can be lopped off quickly with the slightest pressure. Vinyl hand grips are on this model too. From Seymour Smith and Son, Inc.

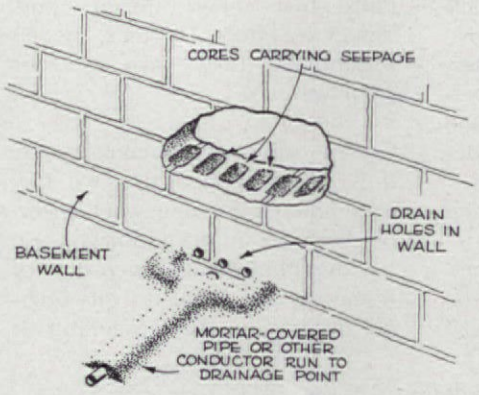


A great time-saver for flower growers is this all-in-one rake, hoe, and weeder. The Rake-Hoe weighs only a pound and a half (lady gardeners take note) and is perfect for working in rose, camellia, and other shrub beds, as well as around flowers. It's made of carbon-tempered steel and has a four-foot hardwood handle. Available only by mail from Jeanie Rake-Hoe Co., Inc., 9939 North Vancouver Way, P.O. Box 17173, Portland, Oregon.

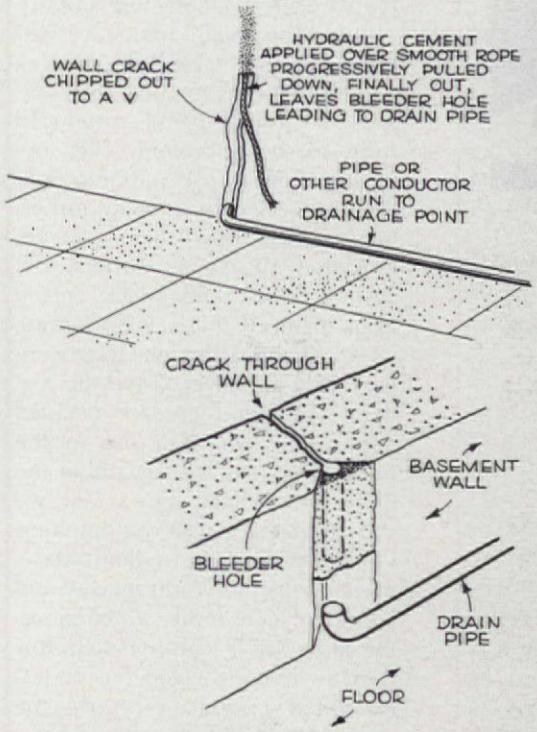
By RICHARD DAY

TWO WAYS TO CONTROL BASEMENT SEEPAGE

Keeping water out of a basement can be more costly than it's worth. If you're not going to finish the basement or store moisture-sensitive items there, a little seepage won't warrant costly excavating and waterproofing. In this case it can make more sense to let the offending water inside where you can control it more readily. The drawings (below and right) show two ways an experienced do-it-yourselfer can accomplish this. One method is for a concrete-block foundation that develops a recurring wet spot. The other works if a minor crack lets in a small amount of water. Neither idea will cure a serious problem, and both depend on your basement already having a drain, sump pit, or other standard means of water removal.



When a rainy day produces a wet spot on the wall of a concrete-block foundation, run-off water is collecting in the cores of the blocks. With a masonry drill or cold chisel, cut drain holes about 2 inches above floor. One hole per core is enough. Water will trickle down to floor inside the basement where a mortar-covered pipe or other conductor carries it to drain or sump.

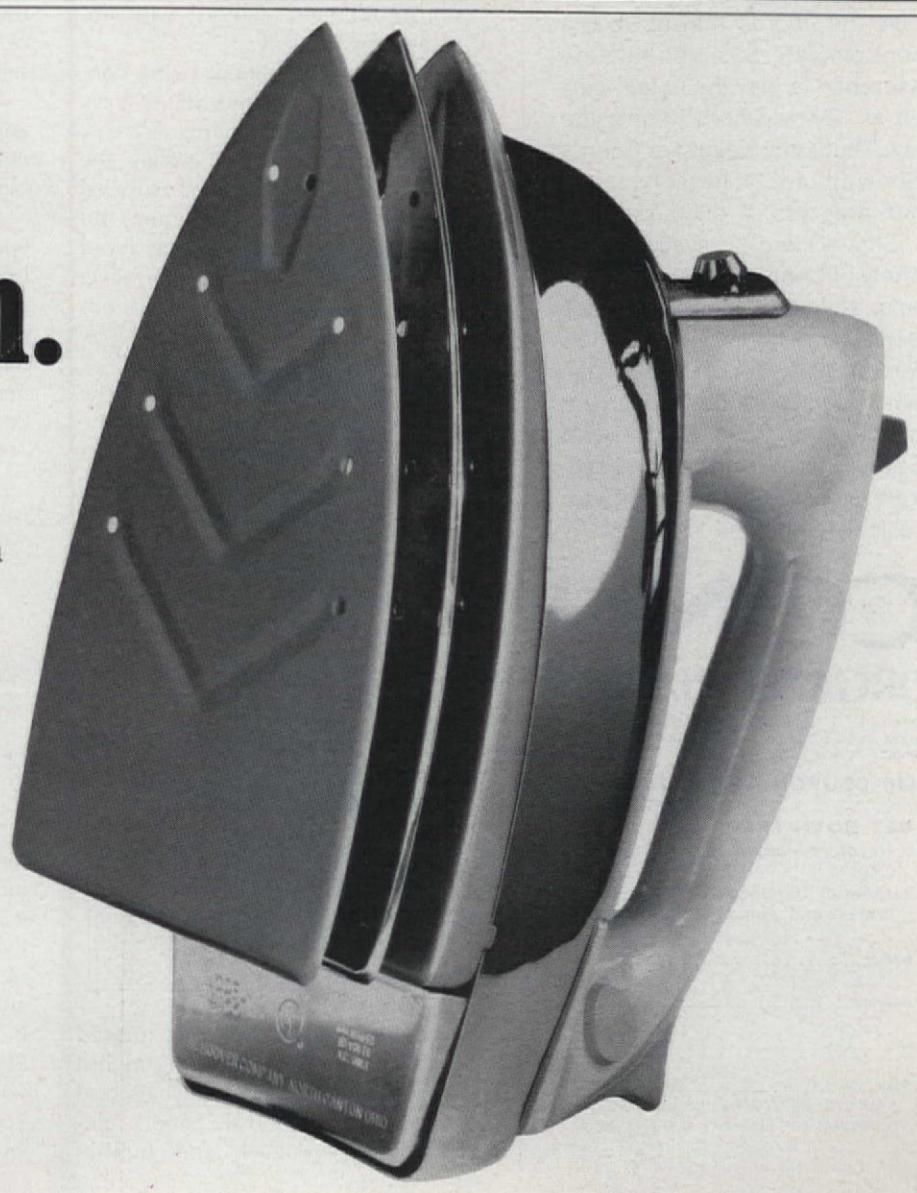


If your foundation has developed a minor crack that seeps water, chisel out the crack to a V shape. Then lay a short length of clothesline into the top of the V and pack with hydraulic cement—widely available for sealing basement cracks. The cement should cover several inches of the line. Carefully pull the line downward until only an inch remains covered. Again, cover most of the line with packed cement. Pull the line down as before, cover with cement, etc. What you are doing is forming a small drainage tube inside the original crack. This tube should run downward to about two inches or so from the floor. At that point install a pipe or other channel to carry water to the drain or sump for removal. Remember to pitch the channel slightly.

The stainless steel sandwich.

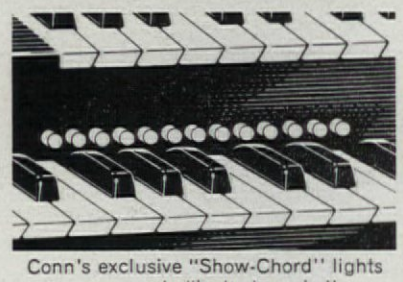
Most Teflon-coated irons have the Teflon* bonded to a surface of aluminum. Not Hoover's Steam/Dry Spray Iron. You see, aluminum is a good heat conductor, but it's soft. Scratches easily. So between the aluminum and the Teflon, Hoover sandwiches a layer of tough, scratch-resistant stainless steel. A fussier way of doing things, perhaps. But isn't that what you expect from Hoover?

HOOVER
DIAMOND JUBILEE
1908-1968



*DuPont's registered trademark for its TFE non-stick finish

ND: OST CHORD



Conn's exclusive "Show-Chord" lights your way to "instant music."

We did it and we're glad. We fixed it so that now even a beginner need never grope for chords. We created "Show-Chord," the exclusive playing device that not only *finds* the chords for you . . . but at the flip of a switch, it automatically *plays* them!

At Conn Organ we believe everyone deserves the unique enjoyment and self-expression that comes from making music. We don't care if you've never had a lesson in your life. With "Show-Chord" it doesn't matter. *You* play the melody. "Show-Chord" plays the chords that make the song complete. Soon you have the assurance to play the notes yourself as "Show-Chord" lights the way. That's the beauty of Conn's "Show-Chord." It never hampers your progress. It encourages it.

"Show-Chord" is available in a variety of Conn's home spinet organs, styled to complement the decor of any home. Conn models start at $895. Your Conn Organ dealer can arrange convenient terms. Let a Conn Organ with "Show-Chord" help you find self-expression . . . and watch your musical inhibitions "get lost!"

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NEWS AND NOTES

We attended the Food Forum of the Grocery Manufacturers Association. The major topics we discussed and ones you'll be hearing about in months to come were:

• New foods being produced from soy-bean protein. The soy-bean protein is first spun into fiber then processed to simulate turkey, beef, hamburger, ham, bacon, luncheon meats, frankfurters, etc. Tasted tidbits and snacks made from many of these. Who knows, we might have thought they were great had we never tasted the real thing. Though there are decided implications for their use in the future, they are actually still in the pioneering stages. So I feel we should be tolerant in our opinions. I'm thinking of the millions starving all over the world who would consider such foods as banquets for kings. It is another step forward in trying to feed the undernourished population of the world. No doubt, as experimentation continues, flavors will improve considerably.

• C-Lab III experiment being conducted by the United States Navy for underwater living. We've learned a great deal about the possibility of space survival through our NASA program, but there'll be news before long about how people can possibly live, sleep, cook, and eat in houses under the sea.

We have been going behind the scenes again to find out what the news is from America's ingenious assembly lines. We're pleased to report many minor improvements and refinements in features we already have on major appliances. In addition, here is special news of significant note you'll want to take a look at:

• From Frigidaire: eye-level elec-

tric ranges with built-in infrared warming lamps to keep food hot for serving. Eye-level washers and dryers have control panels elevated to eye-level, and built-in storage space for laundry aids between controls and appliance top. (This is the first major design change we've noted in laundry equipment for a long time.)

• From General Electric: total oven cleaning. The second oven on their self-cleaning eye-level range is virtually self-cleaning also, since all parts—sides, back, bottom, and racks—are removable to fit in the bottom P-7 self-cleaning oven.

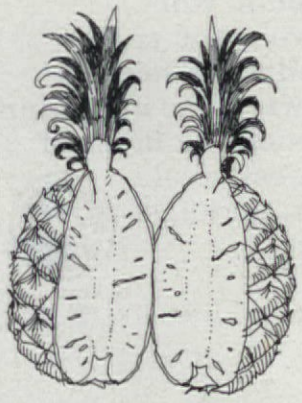
• From Philco: sculptured panels in rich simulated wood grain give refrigerators and air conditioners a great new furniture look. Panels look more like wood than wood itself! These are the three styles you'll find for refrigerator panels—traditional, French Provincial, and early American.

• From Tappan and Royal Chef: a self-cleaning gas range will be available late this year.

• Other trend items to note: Do-it-yourself gains new popularity as several manufacturers now have framing kits for appliances so you can design your own panels or select stock designs.

Gold is in as the new kitchen appliance color. (Other popular, new-look ones are red, blue, black, and avocado.)

Speaking of color trends, we've heard rumors that housewares manufacturers—following the appliance color trends—will soon be featuring pineapple yellow as the newest "in" color for kitchen accessories.



Recent new supermarket additions include the following:

• Dinner Muffin Mixes in White, Rye, and Cheese and two new snacks, Cheddar-flavored Buttons and popcorn-flavored Bows, from Betty Crocker; Tomato Sauce with Tomato Bits and new Buttery Flavored Wesson Oil from Hunt's Foods; Cheese Flavored Pokes, a snack from Kellogg's; Sliced, Chunk, and Crushed Pineapple packed "in its own juice" (unsweetened too) from Dole; Pitted California Dates from Del Monte; three new soups, Vegetable and Beef Stockpot, Chicken'n Dumplings, and Hot Dog Bean from Campbell; MacaroniOs with Cheese Sauce from Franco-American; Instant Cocktail Mixes with "just squeezed" citrus flavor from Knox Gelatin; Cheese Straws, Beef Puffs—two new frozen hors d'oeuvres—from Durkees; frozen pre-formed Easy Bake Cookies from Nabisco.

On the subject of bacon storage, it is recommended that we buy only enough for one week's supply. For peak aroma and flavor, use bacon within five to seven days of home storage. Store it in its original wrapper in the refrigerator. It

may be frozen for short periods of time, but for really good flavor, the American Meat Institute does not recommend freezing it.

We've been asked from time to time what to do with leftover egg whites. Egg whites can be frozen very successfully. Try freezing individual egg whites in sandwich-size plastic bags. Or freeze them collectively in a plastic freezer container; keep adding extra egg whites till you have enough for a baked Alaska.

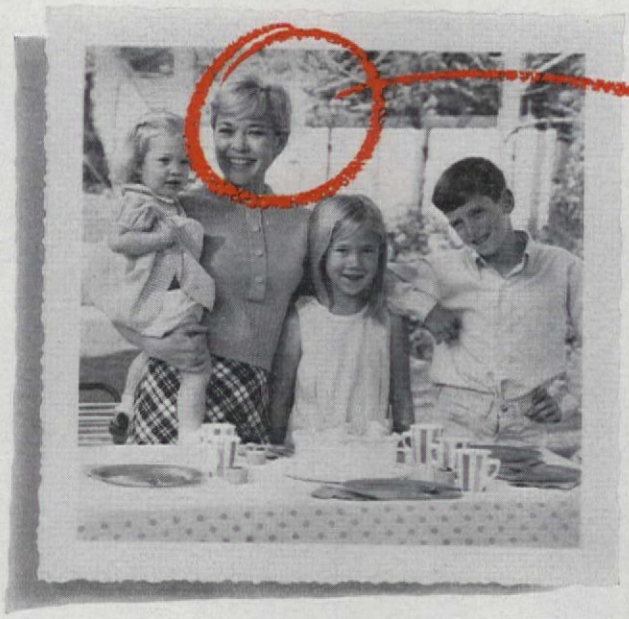
Cooking by Braille! A 30-inch electric range with a control panel for use by the blind has been added to Admiral's 1968 line.

We always keep our eyes and ears open for new, ingenious house-

hold hints to try. We like the idea of using a sponge for a spoon holder on the range top. It'll do double duty to wipe up spills.

Virginia P. Haberl

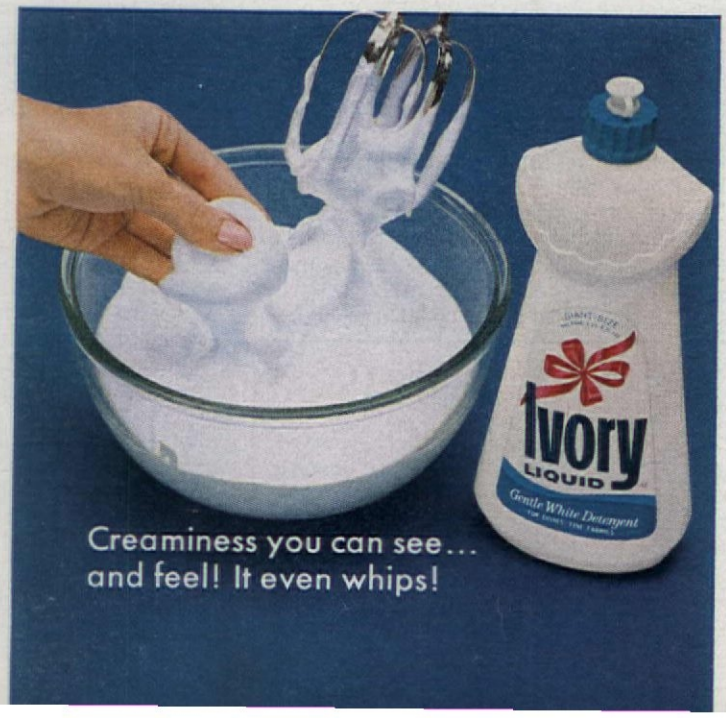
How did 38-year-old Ann Craig pass as a teenager?



Creamy, mild Ivory Liquid gave her a hand

We turned Mrs. Craig into a teenager with makeup and a youthful dress. She even fooled a group of teenagers. And her hands didn't give her away even though she does dishes for a family of five.

Mrs. Craig's hands get help from the creamiest, mildest Ivory Liquid ever. It leaves them with a creamy young look. Take it from Ann Craig, you don't have to be a teenager to have hands with that creamy young look.



Creamy Ivory Liquid leaves hands with that creamy young look

This is the only picture I could find of myself at 262 pounds. Where else would I be but in the kitchen, getting ready to eat?

Recognize me? Most people in Owego don't, since I'm down to 145 pounds. I hardly know myself for that matter. I'm a completely new person.

I used to wear a coat even in summer, until I lost 117 pounds.

By Kathleen Kersat—as told to Ruth L. McCarthy

It didn't matter whether the temperature was a cool sixty-five or a humid ninety-eight. When I weighed 262 pounds, I was so ashamed that I wore a coat wherever I went. It was kind of like a security blanket. I'd wrap it around me, and somehow I'd feel less conspicuous. Of course, I wasn't. But without it, I'd never have left the house at all.

I had been fat all my life. My father's people were heavy and I guess I used that as an excuse for my being so big. But there was really nobody to blame but myself. I just ate too much.

My mother used to take me to the doctor regularly. But it didn't do any good. I'd come home and start eating again. And since I liked to cook, I'd bake Irish coffee cake three or four times a week. Or I'd make lasagna or spaghetti or anything that was fattening. The only real exercise I ever got was swimming. But I quit that at fourteen. I couldn't stand the sight of myself in a bathing suit.

After graduation from Owego Free Academy, I went to Ithaca School of Nursing and later did graduate work at Cornell Medical Center in New York City. Still I did nothing about my weight, even though I knew I was living dangerously.

The doctors were at me constantly. Physical examinations showed that there was no metabolic reason for my overweight. I didn't have a thyroid condition. I just had a big appetite. I tried reducing wafers, but to no avail. I took prescription pills, but they made me too nervous. I never bothered with fad diets. Nor did I try liquid diets. I did take a diuretic once a week. But nothing moved that mountain of fat.

How did a stout girl like me find a husband? The man I married is of German parentage. As a matter of fact, he was born on the boat coming over. And maybe a nice, strong girl just looked good to him.

You see, we own a four-hundred-acre farm with fifty thousand chickens. I must admit, however, that I never did much manual labor on it. Instead, my time was spent caring for the house and for our children. We have six sons.

It's funny. Although I was careless about myself, I was a meticulous housekeeper. I just put all my energy into daily chores. I practically became a slave to housework—until one day I took a good, long look at myself. I was 262 pounds. I didn't want to go anywhere. I didn't want to do anything. Life had become a terrible bore. At the age of 35, I decided that there was more to living than just eating. So, I made up my mind to reduce. I went on a low-carbohydrate diet, but I couldn't have stuck to it without help.

Years before, I had tried a little reducing-plan candy called Ayds. But like a lot of my previous efforts, I never quite gave them a chance. I remembered that Ayds were pleasant to take. And that they contained no harmful drugs. I'd also been reading some stories of how they'd worked for other people. I drove to the local drugstore, and I bought a box of the vanilla-caramel kind. (In case you're interested, they come in a chocolate fudge-type and also a new chocolate mint.) I took one or two Ayds before meals, as directed. With a hot drink. For me, that meant hot, black tea. And they worked. Ayds actually helped me cut back my appetite. The thing that was so terrific about Ayds was that I could chew them. And just chewing alone helped to satisfy my hunger.

The very first month, I lost twenty pounds. I could hardly believe it. Time went on and still more weight came off. And more. To keep from getting too flabby, I practiced isometrics. Finally, I was able to cross my knees. That may sound strange to a thin person, but anybody who has ever been very heavy will know what that means. It's hallelujah day!

From a size 28½ dress, I went down to a size 14. I no longer had to buy clothes through a catalogue. I no longer had to wear outsize stockings. And I no longer had to wear a coat in summer. I was just under five feet six inches tall and weighed 145—an average-size woman who could get lost in a crowd.

The physical change was so great that it even altered my personality. Everybody agrees I'm more outgoing than I ever was before. I want to go places. And do things. Why, I even got up enough nerve to buy myself a bathing suit. Something I haven't owned in 17 years.

One thing, however, I know for certain. No one can persuade another to lose weight. You have to decide to do that yourself. But once you do, then you must look for help. My help was Ayds.

BEFORE AND AFTER MEASUREMENTS

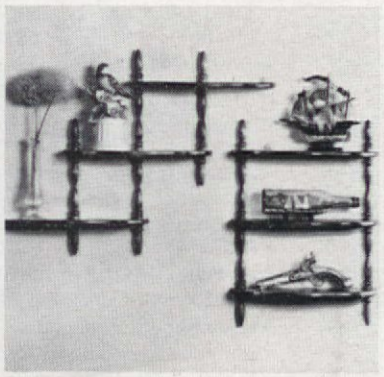
Before		After
5′ 5¾″	Height	5′ 5¾″
262 pounds	Weight	145 pounds
46″	Bust	37″
42″	Waist	28″
45″	Hips	37½″
28½	Dress	14

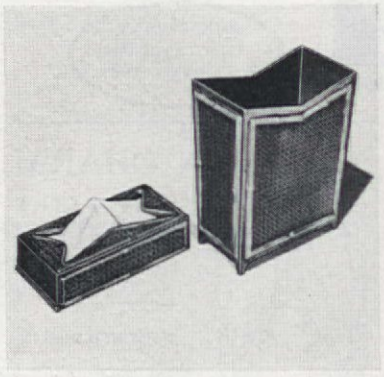
By ANN McLAUGHLIN

SHOP YOUR AMERICAN HOME MARKET PLACE

Order merchandise from the Market Place by sending your check or money order to the company mentioned. Unless otherwise stated, postage is included in the price. Anything not personalized may be returned within seven days for a full refund.

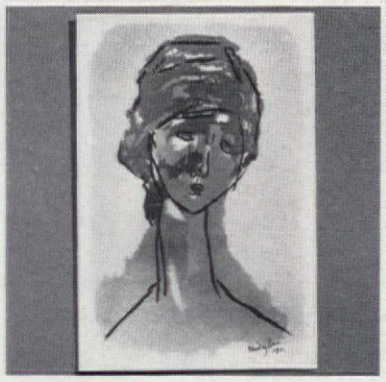
ADAPT AT WILL. Here is the three-tier shelf you can use anywhere. Made of maple-finished pine, the shelves are 14" long and are easy to arrange on the spindle carved posts. Place them in step formation on a stairway wall or in ladder style over a desk. 19" high with hooks for hanging. $7.98 plus 50c postage. From Foster House, Dept. 403-2285-5, Peoria, Ill. 61601.





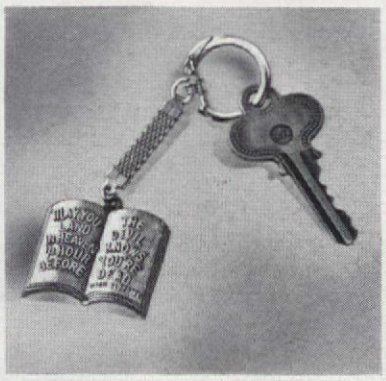
CANE ACCESSORIES? These are better than real cane to use as a wastebasket and a pop-up tissue box. Molded of brown plastic in a very convincing cane pattern, they are perfect companions for an office or the home study. Tissue box holds standard size. $1.98. Leakproof basket is $3.49. Set is $4.98. Order from Miles Kimball, AH3, 126 Bond St., Oshkosh, Wisc. 54901.

HEAD OF A YOUNG GIRL by Modigliani is a classic loved by many people. To highlight a living room wall, arrange this excellent reproduction of Modigliani's masterpiece over a favorite piece of furniture. Executed on canvas, it is faithful in every detail. 17½x27½. $5.95 plus 45c postage. Lambert Studios, AH3C, 336 Central Park West, New York, N.Y. 10025.



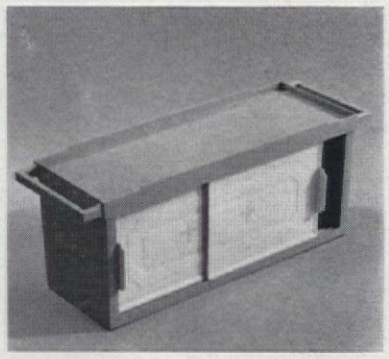
MODERN ARTIFACTS made in the mountains of North Carolina are the 14" diameter seat cover for $4.75 and the 2x3' rug for $14.75. Handmade of wool with six border colors to choose from: brown, black, green, blue, rose, or red. Complementary colors of the border are used in center design. Creative Crafts, AH3, Box 8277, Chattanooga, Tenn. 37411.

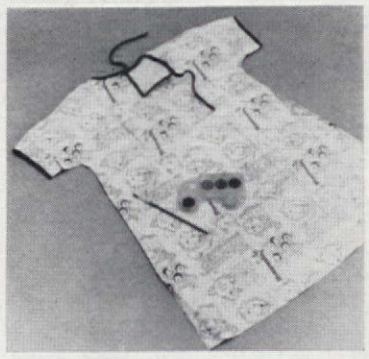
IRISH WIT is contained in the inscription on the tag of this gold plated key holder. It reads "May you land in heaven ½ hour before the devil knows you're dead." Tag is attached to the key ring by a sturdy link chain. Base metal is bronze with a 14K gold finish. $1 each; 3 for $2.75. Lillian Vernon, AH3, 560 South Third Ave., Mt. Vernon, N.Y. 10550.



SWINGING DOG HOUSE. This is a handsome house of natural finish ⅜" plywood. Floor is raised. Free-swinging door has air vents. Stain it or paint it to match your own house. Three sizes: For dogs under 28 pounds, $32. For those up to 50 pounds, $42. For large dogs like boxers or shepherds, $52. Country Club Sales, AH3, 310 West 9th St., Kansas City, Mo. 64105.

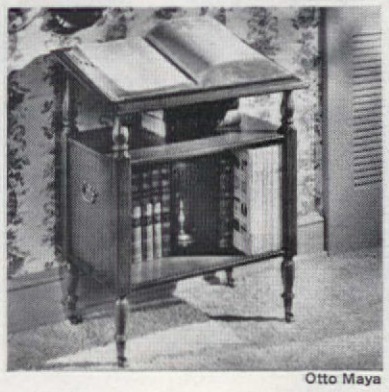
ADD SPACE to the medicine cabinet with a portable chest that holds the odds and ends you need in the bathroom. Store them in this attractive cabinet with the sliding doors. It can be hung or set on the tank top to make the welcome extra room. Made of vinyl in blue, pink, or white with white doors. 16x7½x6". $3.99. Gracious Living, Dept. 1440, Berkeley, R.I. 02864.





PAINT ME DRESS. This is a dear little A-line made of white bonded plastic that is fire-resistant, washable, and drip-dry. Neck and sleeves are bound with black velvet ribbon. The tug-boat palette contains enough watercolors to fill in all designs. Cut at hem to shorten. Sizes: 3-4, 6-8, 10-12, $1.65. The World Co., Dept. AH3, One Park Avenue, New York, N.Y. 10016.

UNEXPECTED TREASURE, the handsome book stand that will hold an unabridged dictionary at the proper tilt, atlas, and large reference books in shelf and compartment. Distressed-finished solid cherry wood is fitted with brass casters and pulls. 24x17x32". $64.50. Exp. coll. Catalog is 25c. Order from Ephraim Marsh, Dept. 554, Box 266, Concord, N.C. 28025.



Otto Maya

BRASS BETEL BOX from India is used by natives to hold betel nuts or leaves commonly chewed by them. Made of solid brass, it is 4x5" and makes an interesting accent piece on table or dresser to hold cigarettes, candy, jewelry, or other small objects. Solid brass at this price is hard to find. $4. Order from Taylor Gifts, AH3, 211 Conestoga, Wayne, Pa. 19087.

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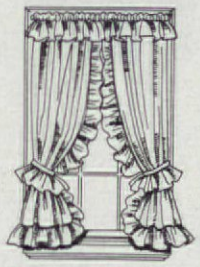

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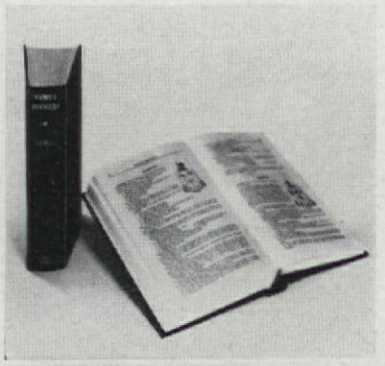
SUSAN SWIVEL TABLES for books, records, and magazines. Made of pine finished in honey tone, antique pine, maple, or walnut. Each is 16¼" high. Large 36" diameter table holds 100 books. $39.95. Kit form, $26.95. Smaller one is 24" in diameter, holds 40 books. $26.95. Kit form, $16.95. Express collect. Order from Yield House, Dept. AH3, North Conway, N.H. 03860.

TEA FOR TWO? Or perhaps you might like this gleaming kettle for your copper collection. Copied from an Early American museum piece, it is made of copper with an aluminum base. It holds eight cups, the right amount of water necessary to do so many things when cooking for a small family. $4.33. Alexander Sales, AH3, 125 Marbledale Road, Tuckahoe, N.Y. 10707.

THE FAMILY TREE can be correctly traced in this wonderful book, a reprint of A. P. Burke's volume printed in 1897. It is a hard-cover book of 728 pages containing thousands of family names and illustrations of coats of arms. It is a fine book for scholars and library-proud folks to own. $14.98. Order from Hobi, Inc., Dept. AH3, 7 Delaware Dr., Lake Success, N.Y. 11040.



JUST FOR YOU is this beautiful chain bracelet with the 1½" diameter disk engraved with your initials. It comes in sterling silver or gold filled for only $15. Matching drop or button earrings with screw or pierced back are $8. Bracelet and earrings together are $20. Order from Wayne Silversmiths, Department AH3, 546 South Broadway, Yonkers, New York.

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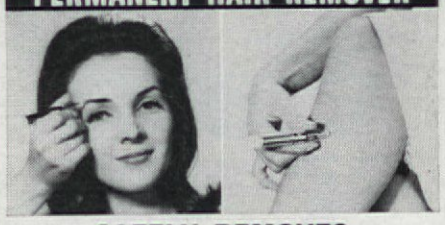

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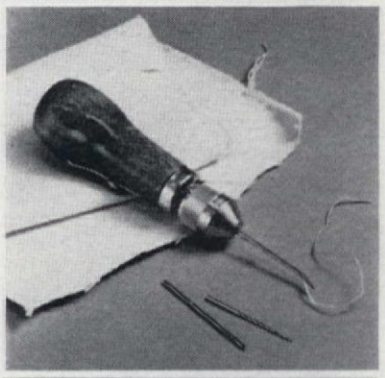

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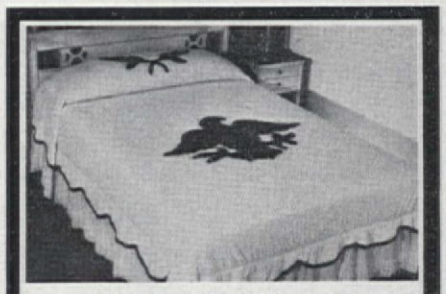

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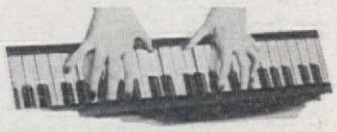

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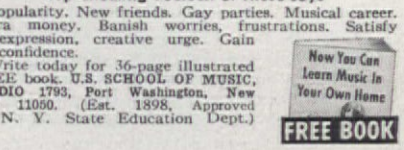

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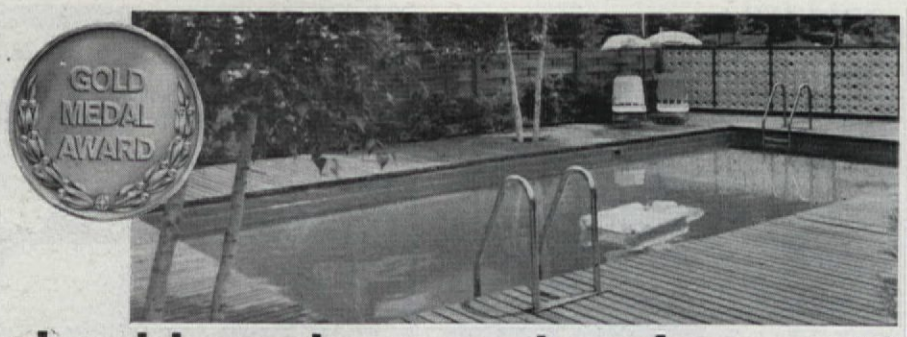

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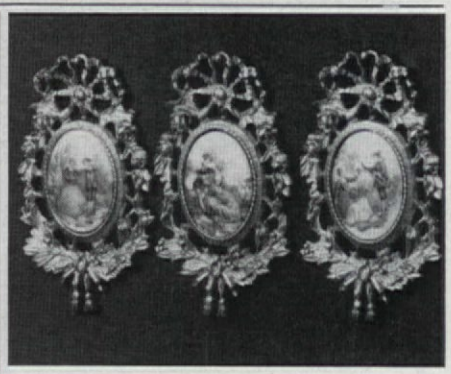

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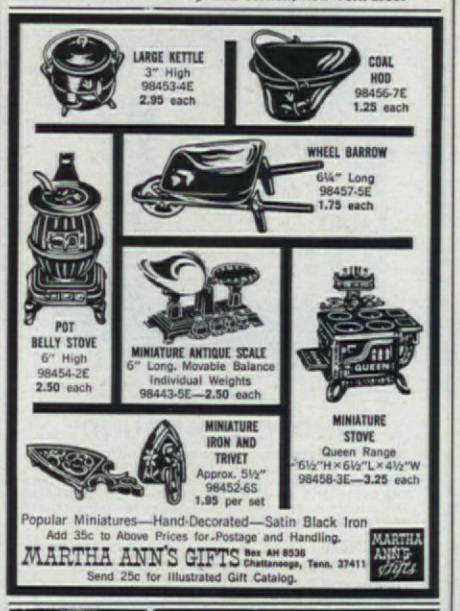

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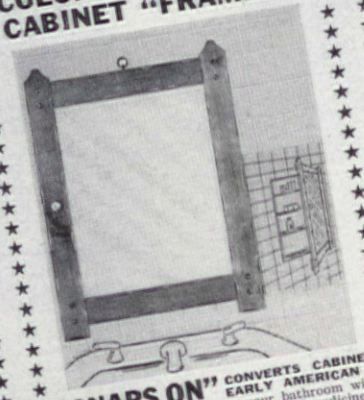

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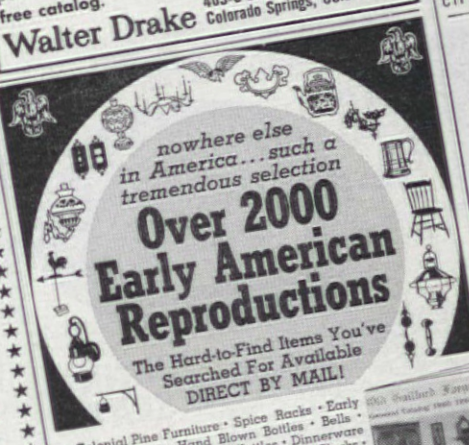

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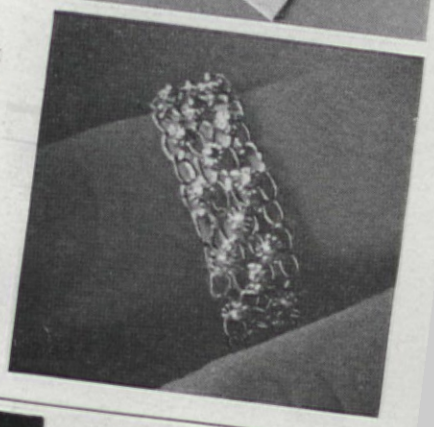

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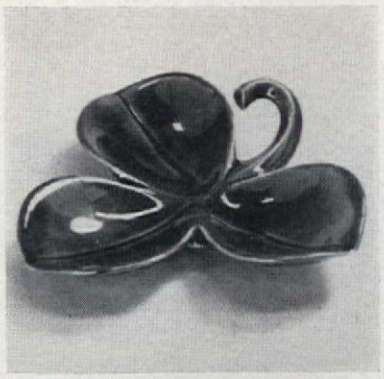

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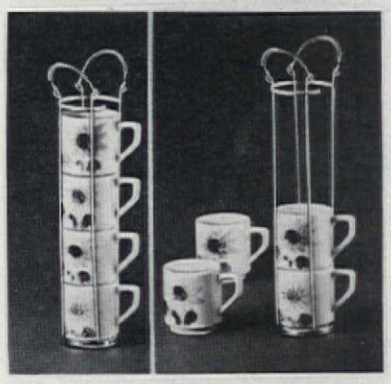

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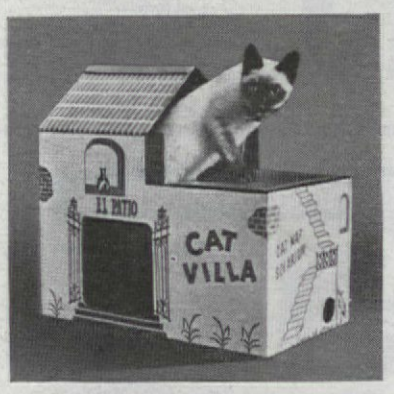
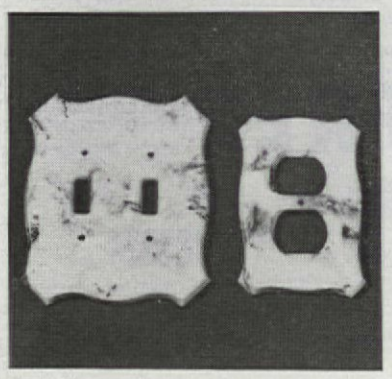
WHITE ROSES by Van Gogh adds welcome serenity to any room. This reproduction is faithfully fashioned from the original and then applied to artist's canvas. The bountiful bouquet of roses in many tones of white is a natural partner to any decoration. 25x20." $6.95 plus 45c postage. Lambert Studios, Dept. AH3B, 336 Central Park West, New York, N.Y. 10025.

ROMANTIC DUO. Give the bride and groom a set of white cotton percale pillowcases attractively embroidered in the delicate Schiffli stitch with the words His and Hers. These cases fit the standard 42x36" pillow. Embroidery comes in pink or blue on white case to mix or match your linens. $1.99 for two cases. From Gracious Living, Dept. 1439, Berkeley, R.I. 02864.

WEATHER REPORT. This cunning little figurine of a wide-eyed child will tell you by the color of its dress what the weather will be. Made of flintstone and alabaster, its pinafore will be blue for fair weather, pink when it will rain, gray when it will snow, violet while weather is changing. 4¾" high. $1.98. Order from Schall Co., Dept. AH3, 200 Fifth Ave., New York, N.Y.



CATNIP CARPETING wall to wall is one of the features of this gay cat villa. Another is the entrance and exit—in the front door and out the roof. El Patio is made of corrugated Fiberboard constructed to stand up to the fun and frolicking of any domesticated feline. 15x18x22". $3.95 plus 75c. Order from Freelin Gifts, Dept. AH3, 244 South Broadway, Yonkers, N.Y. 10705.



A NEW SWITCH, the marble switch plate, adds an elegant touch to any room in the house. It comes in three excellent choices: black with white veining, white with black veining, and white with beige veining. A single switch plate or a double outlet plate is $1.99 each. The double switch plate is $2.99. Here's How Co., Inc., Dept. AH3, 59 Tec Street, Hicksville, N.Y. 11801.

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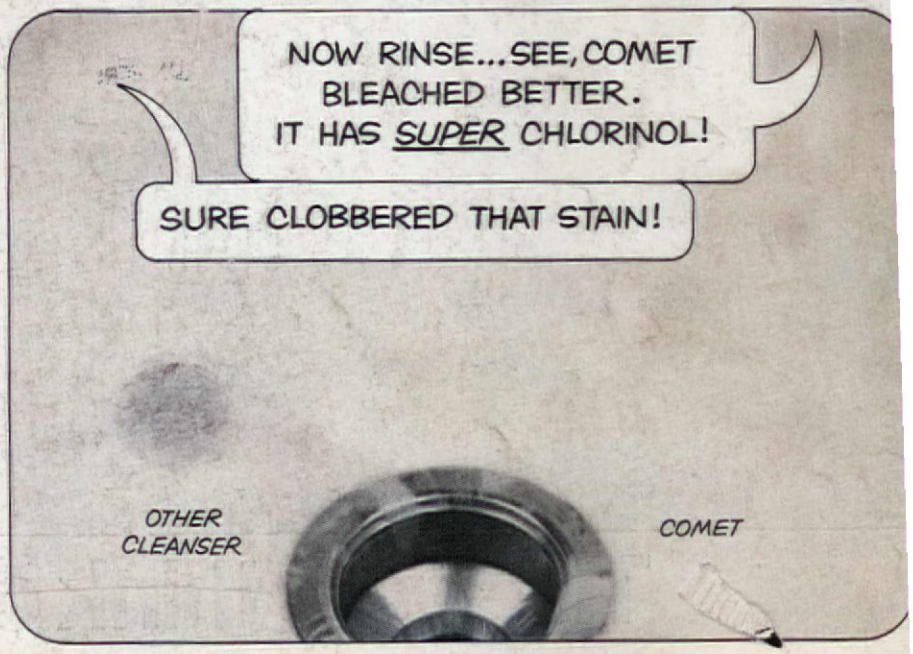
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